



"Sangiovese in true-to-form expression, speaking of McLaren Vale; the Mediterranean climate and the lovely limestone soils on which it's grown. Less time in barrel and more time in bottle shifts the focus a little more towards the primary fruits for this 2022 vintage, with a touch of oak-derived spice to provide the balancing factor. Aged in puncheons for 8 months then into bottle for another 4 months. It's had some 6 months to sit and rest in the bottle and it's looking simply stunning now, ready to be released into the wild."
~ Sam Berketa, Head Winemaker

Name	Vintage
Blood Of Jupiter	2022
Variety	Region
Sangiovese	McLaren Vale

Nose

Sour cherries, dusty spice and brandy snaps.

Palate

Slurpy acidity frames a palate that lends itself to a deluge of juicy summer fruits laced with gentle baking spices and peppered with dusty tannins.

Pair

Porchetta on the spit or Caprese salad.

Winemaking

Handpicked, 100% destemmed. Gently hand plunged twice daily. 3 weeks total on skins. Naturally fermented, spontaneous MLF. Matured in puncheons 20% new for 8 months. Blended then matured for a further 4 months in bottle.

Vineyard

Gateway Vineyard, McLaren Vale
Mat 7 Clone planted on own roots in 2005. 80-100m elevation, Northerly aspect. Clay loam over limestone VSP spur pruned with foliage wires
Biodynamically managed.

Alcohol	Acidity
14.9%	6.9g/L

pH	Cellaring
3.34	15 Years

Alpha Box & Dice would like to acknowledge the traditional custodians of the land on which we make our wines and respect their ongoing connection to land, culture and sea. We pay our respects to elders past, present and emerging.

Alpha Box & Dice