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"No doubt about it, this is our most respectful and truest Dolcetto yet - my favourite version we've produced. The 2021 vintage had the perfect conditions to produce the perfect Dolcetto with the long and cool ripening period conducive to allowing the variety to retain a generous natural acidity as it edged towards optimum ripeness. The result is a Dolcetto that has the typical black pepper and herbal spice mixed in with bright summer fruits and enough oomph to stand on its own on any dinner table."

~ Sam Berketa, Head Winemaker

<b>Name</b>	<b>Vintage</b>
Dead Winemakers Society	2021
<b>Variety</b>	<b>Region</b>
Dolcetto	Adelaide Hills

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#### **Nose**

Delicate herbs, fresh black pepper, red cherries.

#### **Palate**

Peppery notes evolve into into spicy yet supple tannins that support the mouth-watering berry fruits and vibrant acidity.

#### **Pair**

Steak frites or margherita pizza.

#### **Winemaking**

Harvested in the cool of morning. 100% destemmed, wild-fermented on skins for 3 weeks. Gently hand plunged twice daily. Basket pressed to seasoned barriques for 12 months. Full and spontaneous MLF. Aged in bottle for 12 months prior to release.

#### **Vineyard**

Yacca Paddock and Christmas Hill Vineyards, Kuitpo, Adelaide Hills. 360-375m elevation. ENE aspect. Brown sandy loam with ironstone gravel over heavy clay. Yacca Paddock: VSP spur pruned with foliage wires. Christmas Hill: VSP cane pruned with foliage wires.

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<b>Alcohol</b>	<b>Acidity</b>
13.5%	5.8g/L
<b>pH</b>	<b>Cellaring</b>
3.46	10 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