



Name
Enigma

Vintage
2021

Variety
Barbera

Region
Adelaide Hills

Nose

Rhubarb, plums and raspberry frogs drenched in cream.

Palate

A driving and electric acidity supporting the bold berry flavours. Just a gentle element of structure and spice hidden in the mix too.

Pair

Pasta amatriciana and margherita pizza.

Style

Hand harvested and split into two fermenters - one 100% whole bunch fermentation, the other completely destemmed. Both were fermented wild with plunging/footstomping for cap management. Gently basket pressed post fermentation and aged for 18 months in old puncheons, with one being a second-fill to give a delicate oak influence. Blended prior to bottling.

Pure delicious drinking right here. I love that it makes other winemakers sweat with it's obnoxiously high acid - I laugh at it, but then again, I love acidity. And the great thing is, that acidity softens out to form a really creamy mid palate that ties everything together nicely. Coming from a single vineyard site in my favourite area of the Hills, this is simply one of the most enjoyable wines we made from 2021.

Alcohol
14.9%

pH
3.23

Acidity
7.1g/L

SO2
31/55

Cellaring
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.

AlphaBox & Dice