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"Barbera is the most enigmatic of grape varieties: a late ripener, it's famous for having notoriously high acidity and very little tannin and structure. We add a little of the latter by employing some whole bunch fermentation, extracting tannin from the stems to provide a lovely element of complexity. Dripping juicy berry flavours, the Enigma is for those that love life with a little more zing in it."

~ Sam Berketa, Head Winemaker

|                |                |
|----------------|----------------|
| <b>Name</b>    | <b>Vintage</b> |
| Enigma         | 2022           |
| <b>Variety</b> | <b>Region</b>  |
| Barbera        | Adelaide Hills |

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#### **Nose**

Summer berries, Rhubarb and forest floor.

#### **Palate**

Mouthwatering and zingy acidity provides a taught backbone, fleshed out with juicy berry fruits and a savoury yet spicy undertone.

#### **Pair**

Margherita pizza or a caprese salad.

#### **Winemaking**

Handpicked in the morning. 60% whole bunch fermentation. Remainder destemmed on top of whole bunches. 3 weeks total on skins. Gently pressed. Matured in barrique for 20 months.

#### **Vineyard**

Bonoposto Vineyard, Kenton Valley, Adelaide Hills. AT84, 424 Clones on Merlot rootstock grafted in 2011 470m - 500m elevation, E/N aspects across two blocks. Light red clay loam over sandstone. VSP Spur pruned, fruiting wires and thinning applied.

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|----------------|----------------|
| <b>Alcohol</b> | <b>Acidity</b> |
| 14.5%          | 7.88g/L        |

|           |                  |
|-----------|------------------|
| <b>pH</b> | <b>Cellaring</b> |
| 3.23      | 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