



"With 2019 being a lower yielding year, the concentration in the Icona was always going to be it's defining characteristic. So when harvesting the grapes for the 2019 Cabernet, the focus was to balance opulence with savoury spice and elegant fruit - only achieved by watching the vineyard like a hawk for the best picking time. In the cellar, maturation occurred in larger 500L puncheons, allowing for the retention of primary fruit yet allowing the tannins to soften and the palate to mature with grace." ~ Sam Berketa, Head Winemaker

Name	Vintage
Icona	2019
Variety	Region
Cabernet Sauvignon	McLaren Vale

Nose

Blackcurrants, cigar box and dark chocolate.

Palate

Balancing a dense feel against delicate flavours, the tannins are softened around the edges with a smooth, supple acidity.

Pair

Roast beef or potatoes and gravy.

Winemaking

100% Destemmed. Fermented by wild yeast. 10 days on skins. Gently plunged twice daily. Pressed to 20% new french oak and seasoned puncheons for 30 months. Full and spontaneous MLF.

Vineyard

Harnett Vineyard, Willunga Foothills LC98 Clone planted on own roots in 1998. 70m elevation, flat with no aspect Dark clay over limestone. VSP spur pruned with foliage wires.

Alcohol	Acidity
15%	6.5g/L
pH	Cellaring
3.64	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