



"Here's a charming rendition of one of my favourite varieties. Bright and vibrant fruits layered over a palate rippling with tannin and driven by acidity. Despite being called Junior, don't think that this is just a simple juicy wine, it's an acknowledgment that we're forging our own style of Nebbiolo here. Picked at a balanced ripeness, the freshness in this wine makes it both approachable and age-worthy and because we don't go hard on the extraction, the structure of Nebb actually shines through in a more beautiful way."

~ Sam Berketa, Head Winemaker

Name	Vintage
J is for JNR	2022
Variety	Region
Nebbiolo	Adelaide Hills

Nose

Creaming soda, rose petals, red currants and sandalwood.

Palate

Succulent cherry fruits slide on a dynamic wave of tart acidity, lapping on the shores of sandy tannins that build into a playful castle of structure.

Pair

Veal or porcini and sage pasta.

Winemaking

Hand harvested. Fully destemmed. Fermented wild on skins for 2 weeks. Gently hand plunged twice daily. Gently pressed to old barriques for 8 months. Full and spontaneous MLF. Blended just prior to bottling.

Vineyard

From two distinct sites in the Adelaide Hills. Kuinto and Kenton Valley. Kuinto - Red clay/loam shot through with ironstone gravel over sandstone. Kenton Valley - Red-yellow clay loam over sandstone. VSP cane pruned with shoot and bunch thinning applied.

Alcohol	Acidity
13.3%	6.5g/L
pH	Cellaring
3.57	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