



Name	Variety
Lazarus	Ripasso
Vintage	Region
NV	South Australia

Nose

Rustic earth, dried fruit and fresh tobacco.

Palate

Grippy tannins unwind into a mid-weight palate that is lifted on a dynamic acid line that ends with a chewy, structure driven finish.

Pair

Meat, p ate and cheeses with all the trimmings on a platter.

Style

16 different varieties from 12 vintages have been steeped on Nebbiolo skins for over a week. Pressed off to old seasoned barrels for 4 months.

Maturation

Aged in old oak and cask for 4 months post ripasso.

Our most interesting and experimental wine enters it's fifth incarnation. Rejuvenating old wine through young skins by harnessing the ancient Ripasso method, albeit in a reversed way, we've harnessed the structured of fresh Nebbiolo skins by steeping Shiraz, Cabernet, Barbera, Carignan and friends on the pressed off marc for over a week. After pressing, what we're left with is a highly structured wine with intensity.

Alcohol	SO2
14.0%	25/75
pH	Cellaring
3.54	10 Years
Acidity	
6.66g/L	

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.

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