



"Reincarnation number six for Lazarus, a return to a more savoury and tertiary beast. Boasting 18 different varieties, this blend combines predominantly Barbera, Cabernet Sauvignon and Negroamaro, giving the wine a bit more 'oomph' and plenty of rustic rosso reliability. Layered notes of leather, cigar box and spices have intimately woven between fresher flavours of plums and pickled cherries to create one of the most complex cuvées of Lazarus we've created."

~ Sam Berketa, Head Winemaker

Name	Vintage
Lazarus	NV
Variety	Region
Ripasso Rosso	South Australia

Nose

Pickled cherries, plums, cigar box and pavement on a hot day.

Palate

There's a saline edge that quickly gives way to earthy notes and coarse tannins. Playful acidity peppers the palate leaving a creamier, soft finish.

Pair

Lamb shoulder or roasted eggplant.

Winemaking

All components are vinified separately and re-passed over the skins of other red grapes post-fermentation, an Italian technique known as ripasso. Pressed off and then blended together for 3 months of maturation in stainless steel and barrel.

Vineyard

From multiple vineyards across South Australia. A blend of 18 different varieties including Barbera (20%), Cabernet Sauvignon (17.5%), Negroamaro (17%), Trousseau (9%), Shiraz (7%), Meunier (6.5%), Carignan (5%), Tempranillo (5%).

Alcohol	Acidity
14.0%	7.4g/L
pH	Cellaring
3.75	5 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