



"Cooler again, the 2023 allowed the grapes to ripen at a steady pace, developing layers of subtle spice and autumn fruits. Tempranillo hailing from a single vineyard in the southern Adelaide Hills, crafted from a rare clone that favours both structure and delicate fruit. Gently macerated on skins for 2 weeks and aged in old barriques for a year, this is Tempranillo at its most honest - a wine that seduces with its scent and teases with its taste."

~ Sam Berketa, Head Winemaker

Name	Vintage
Mistress	2023
Variety	Region
Tempranillo	Adelaide Hills

Nose

Figs, plums and dusty spice.

Palate

Plush and velvety, it spreads daintily across the palate, followed by ripples of dusty tannin and spicy purple fruits.

Pair

Cured Jamon or Persian fetta salad.

Winemaking

Harvested in the cool of morning. 100% de-stemmed, wild fermented on skins for 3 weeks. Gently hand plunged twice daily. Matured in seasoned barriques for 12 months. Full and spontaneous MLF.

Vineyard

Springhill Vineyard, Macclesfield. Tempranillo R143 clone on own roots planted 2015. 330-350m elevation, Northerly aspect. Light red clay loam shot through with ironstone gravel over sandstone. VSP spur pruned with foliage wires.

Alcohol	Acidity
13.3%	5.7g/L
pH	Cellaring
3.82	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