



<b>Name</b>	<b>Variety</b>
Siren	Nero d'Avola
<b>Vintage</b>	<b>Region</b>
2021	McLaren Vale

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#### **Nose**

Lavender, cherries, raspberries, dried herbs and dusty earth.

#### **Palate**

The earthier flavours resolve into a dusty structure that carries the finish out beyond the crashing waves of cherries, gamey and black olive notes.

#### **Pair**

Kangaroo steaks or gnocchi with basil tomato passata.

#### **Style**

Hand harvested and separated into multiple ferments with varying degrees of whole bunches. All fermented with natural yeast until dry. Gently basket pressed post-fermentation, except for the extended maceration portion which stayed on skins for approx 200 days. All aged in seasoned french oak for 6 months before being blended and aged together in botti for 4 months.

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"McLaren Vale's superstar, Nero d'Avola is one of those rare varieties like Pinot Noir or Nebbiolo that expresses the unique patch of dirt it's grown on. Whilst most tend to try and make it into semblance of faithful Shiraz, or a bright juicy thing that could be any number of varieties, our focus is about giving this variety the respect it deserves."

<b>Alcohol</b>	<b>SO2</b>
13.5%	32/56
<b>pH</b>	<b>Cellaring</b>
3.63	10 Years
<b>Acidity</b>	
5.8g/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.

# AlphaBox & Dice