



"Nero is a unique variety, even more so when grown in McLaren Vale, the region bringing out hints of lavender and an underlying beeswax character. Capable of a juiciness their more structured counterparts cannot match. Even a year on, this parcel of Nero d'Avola is my favourite of the reds from 2023. It's so very shy when first opened, lacing the air with a peppery, spiced scent, and in time will reveal dark cherry fruits unwinding from a structured core. The tannins are playful and coarse, rough and textural. Akin to rubbing your hand along a terracotta pot."
~ Sam Berketa, Head Winemaker

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| Name | Vintage |
| Siren | 2023 |
| Variety | Region |
| Nero d'Avola | McLaren Vale |

Nose

Lavender, black cherries, pepper spice.

Palate

Coarse, terracotta tannins coat the mouth with a bright acidity elevating the generous fruit weight.

Pair

Charred kangaroo, cured prosciutto and stuffed capsicum.

Winemaking

"Handpicked. Wild fermented with 30% whole bunches under destemmed fruit. 45% macerated on skins for 70 days. Gently hand plunged twice daily. Matured in seasoned barriques and large cask for 10 months. Full and spontaneous MLF."

Vineyard

"Zerella Home Block, Maslin Beach/ Tatchilla. Nero d'Avola Mat 1 Clone on Merlot Rootstock. 45m elevation, flat, no aspect. Sandy loam over limestone. VSP spur pruned with lifting wires. Shoot and bunch thinning applied. Managed with organic and sustainable practices."

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| Alcohol | Acidity |
| 13.5% | 6.2g/L |
| pH | Cellaring |
| 3.44 | 10 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.

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