



Name	Variety
X	Saignée Rosé
Vintage	Region
2022	McLaren Vale

Nose

A slight hint of asphalt on a hot day, blowing away to reveal wild strawberries, orchard fruit and creamy custard aromas.

Palate

Generous, soft and silky, it caresses the mouth with a fresh drive towards the finish, leaving the palate watering for more.

Pair

Chilli prawn pasta or a soft, creamy cheese.

Winemaking

Harvested in the early morning, destemmed into the fermenter. 5 hours on skins before Saignée. Fermented wild in an old puncheon. Full and spontaneous MLF. Aged on lees for 6 months in old French oak.

"Literally translated from the French verb "to bleed", Saignée truly is an outpouring of liquid emotion. The technique refers to a gentle leeching of juice from a greater fermentation, and in this case it came from our Very Special Shiraz, having the added bonus of concentrating the Shiraz ferment. But the Saignée is a Rosé - textured and dry with a balanced boldness. Strawberries and cream, a whiff of asphalt on a hot day and a nervy herby note."

- Sam Berketa, Head Winemaker

Alcohol	Acidity
12.7	5.7g/L
pH	Cellaring
3.84	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.

AlphaBox & Dice