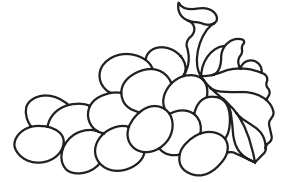


ALPHA BOX & DICE



NAME	DEAD WINEMAKERS SOCIETY
VINTAGE	2018
VARIETY	MUSCAT
REGION	McLAREN VALE



LOOKS LIKE	Amber.
SMELLS LIKE	Exotic tropical fruits - apricot, peaches, mangoes, with grassy herbs and crushed pine needles.
TASTES LIKE	Zinging acidity that is supported through dusty velvety tannins that leaves the mouth watering.
DRINK WITH	Pork belly, dumplings or poultry of any kind.
CELLAR FOR	Up to 10 years.
NUMBERS	ALCOHOL: 12.4 pH: 3.5 RESIDUAL SUGAR: 1.8g/L TOTAL ACIDITY: 5.92g/L
STYLE	The D.W.S. is the wine we make to pay tribute to those inspirational members of the wine world. This style was inspired by the passing of Stanislaw 'Stanko' Radikon, one of the pioneers of the orange/amber wine revolution, in 2016, hence the initials S.R. on the back label. This is a true orange wine, white grapes fermented on their skins, extended skin contact and ageing in oak for over 18 months.

VINEYARD	Dowie Doole California Rd Vineyard, Tatachilla, McLaren Vale. Unknown clone grafted to Cabernet Sauvignon rootstock in 2012.
PICK DATE / BOTTLE DATE	07/02/18 13/12/19
ELEVATION / ASPECT	70m-80m with a North Easterly aspect.
SOIL	Thin layer of brown sandy loam over clay over limestone calcrete.
MANAGEMENT	Spur pruned to two node spurs on VSP trellis with permanent cordon with multiple lifting wires. Shoot thinned early. Vineyard is currently undergoing organic certification. Drip irrigation.
FERMENTATION	Machine picked in the early morning, destemmed and fermented with native yeasts until dry with a week of extended maceration making three weeks of total skin contact time.
MATURATION	18 months on full lees in 2.5kL oak vat with no additions of any kind. A small 30ppm add of sulphur was made just before bottling.
CLOSURE	Cork composite
WINEMAKER	Sam Berketa