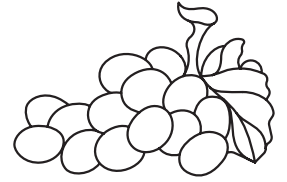


# ALPHA BOX & DICE



NAME	DEAD WINEMAKERS SOCIETY
VINTAGE	2019
VARIETY	MUSCAT A PETIT GRAINS - 80% SEMILLON - 20%
REGION	MCLAREN VALE / ADELAIDE HILLS



LOOKS LIKE	Somebody needs to drink more water.
SMELLS LIKE	Dried apricots, raisins, nutmeg, marmalade.
TASTES LIKE	A concentrated, fuller bodied palate with a broader weight and rounded acidity. Grippy, chalky tannins meld nicely to create something a little more playful.
DRINK WITH	Pork belly, seafood, dumplings or umami based dishes.
CELLAR FOR	Up to 10 years.
NUMBERS	ALCOHOL: 14.0% pH: 3.54 RESIDUAL SUGAR: 1.8 TOTAL ACIDITY: 5.66 SO2 Free/Total (ppm): 0/13
STYLE	For the first time in its life, the Dead Winemakers Society Muscat is a blend. In the spirit of experimentation we decided to pick the Muscat a little later than usual, creating a structured base with deeper amber hues and more pronounced flavours. To balance out the acidity we chose to crush some younger Semillon on top of the Muscat, adding a bright acidity which rounds the whole wine out. The result is a complex, savoury, structural and delicious wine.

VINEYARD	Muscat harvested from the Dowie Doole California Rd Vineyard, Tatchilla, McLaren Vale and the Semillon was harvested from Magpie Springs Vineyard, Hope Forest, Adelaide Hills.
PICK DATE / BOTTLE DATE	19/02/19 30/10/20
ELEVATION / ASPECT	Muscat - Elevation: 70m to 80m with an North Easterly aspect / Semillon - Elevation: 350m, slight North-East aspect.
SOIL	Muscat - Thin layer of brown sandy loam over clay over limestone calcrete / Semillon - Orange/yellow gravelly clay-loam over sandstone.
MANAGEMENT	Spur pruned to 2 node spurs on VSP trellis with permanent cordon with multiple lifting wires. Semillon has an extra cane tied on to the catch wire. Shoot thinned early. Both vineyards are managed organically. Drip irrigation.
FERMENTATION	Muscat was harvested by hand at the crack of dawn, 100% whole bunch fermented in foudre for a month, then Semillon was crushed on top to keep the ferment rolling. On skins for a further 2 months before pressing. Full MLF occurred spontaneously.
MATURATION	3 months total maceration on skins, pressed into tank and racked to barrel for 6 months in old hogsheads, then 12 months in puncheon. No additions except for a 15ppm sulfur add just before bottling.
CLOSURE	Cork composite
WINEMAKER	Sam Berketa