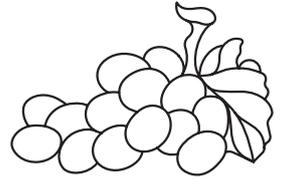


ALPHA BOX & DICE



NAME	FOG
VINTAGE	2019
VARIETY	NEBBIOLO
REGION	ADELAIDE HILLS



SMELLS LIKE	A sandalwood box filled with cinnamon and wet autumn earth thats been soaked with cherry cola and blackcurrant juice.
TASTES LIKE	Dusty and dry it's a savoury ride through a velvet forest dappled with cherry light.
LOOKS LIKE	Lipstick on leather.
PAIR	Tomahawk steak over some coals or Truffle risotto for those that don't eat meat. Treat yourself.
STYLE	Inspired by the modernist movement of the Piedmont, shortish maceration times with a light seasoning of spiced oak creates a Nebbiolo layered in flavours of cherry, dusty earth, truffle and exotic spice. Balanced concentration and lively acid with the signature dusty Nebb tannins, letting it breathe will work wonders - or simply give it a few years to gather some dust in the cellar.

VINEYARD	Christmas Hill Vineyard, Kuitpo, Adelaide Hills.
PICK DATE / BOTTLE DATE	17/04/19 01/10/21
ELEVATION / ASPECT	330m-340m W to E aspect over slight hill.
SOIL	Red clay/loam shot through with ironstone gravel over sandstone.
MANAGEMENT	Conventionally managed with minimal inputs. Cane pruned, shoot and bunch thinned, canopy lifting wires, netted, drip irrigated.
FERMENTATION	Hand-picked, destemmed and fermented in an open with native yeast. Gently plunged twice daily until dry then one very gentle plunge daily with gas cover for a total of 5 weeks on skins. Pressed off manually using a basket press.
MATURATION	Aged in one seasoned and one second-fill barrique for 30 months.
CELLAR	Up to 15 years.
NUMBERS	ALCOHOL: 14.7% pH: 3.72 RESIDUAL SUGAR: 4.2g/L TOTAL ACIDITY: 5.76g/L SO2 Free/Total (ppm): 24/59
CLOSURE	Vinc
WINEMAKER	Sam Berketa