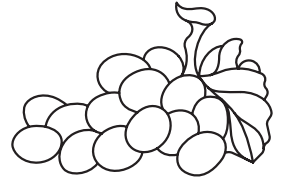


ALPHA BOX & DICE



NAME	<i>SIREN</i>
VINTAGE	<i>2020</i>
VARIETY	<i>NERO D'AVOLA</i>
REGION	<i>MCLAREN VALE</i>



SMELLS LIKE	Lavender, cherries, violets, dried herbs and dusty earth/tobacco pouch.
TASTES LIKE	The earthier flavours resolve into a dusty structure that carries the finish out beyond the crashing waves of cherries, gamey and black olive notes.
DRINK WITH	Cured meats, peking duck or stuffed mushrooms.
CELLAR FOR	Up to 15 years.
NUMBERS	ALCOHOL: 12% pH: 3.66 RESIDUAL SUGAR: 2.7g/L TOTAL ACIDITY: 6.2g/L SO2 FREE / TOTAL: 32 / 72
CLOSURE	Vinc
WINEMAKER	Sam Berketa

VINEYARD	Petrucci Vineyard, McLaren Flat, McLaren Vale.
PICK DATE / BOTTLE DATE	09/04/20 14/07/21
ELEVATION / ASPECT	Elevation 70m - 80m with a NW facing aspect, rows E-W orientation.
SOIL	Brown Sandy-loam over limestone calcrete.
MANGAMENT	Spur pruned, VSP, permanent cordon, multiple lifting wires. Conventionally managed with drip irrigation.
FERMENTATION	Hand harvested in the cool of morning, 100% whole bunch fermented with natural yeast across 5 small fermenters. Half was pressed off after 2 weeks of maceration, 50% pressed off after 1 month of maceration. Pressed using our hand-crank basket press.
MATURATION	Macerated on skins for up to a month than barrelled down for 14 months in old, seasoned french oak barriques.
STYLE	Ethereal yet earthy, the Siren is an exploration into the conscientious planting and viticultural decisions. By working with varieties that flourish under the increasingly changing and adverse weather conditions we can ensure that the future continues to shine bright - bright like our Siren. Employing techniques usually reserved for cooler climate varieties and picking at lower alcohol levels, we've crafted something that is uniquely McLaren Vale with it's lavender and dark cherry aromas and at the same time, such a different offering from what the rest of the region is producing.