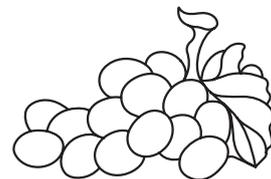
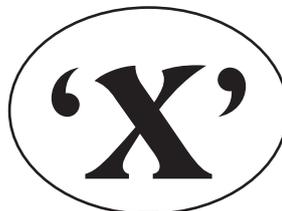


ALPHA BOX & DICE



X. The undefined variable in an equation. Every vintage, there's a number of parcels and batches that are distinct and striking, and it would be criminal to let them fade away unnoticed, so we dedicated a letter to document our experiences, explorations and experiments. They are the smallest of small batches, so snap it up quick and see what excites us.

NAME	X
VINTAGE	2021
VARIETAL	ROUSSANNE
REGION	MCLAREN VALE



LOOKS LIKE	Sun showers.
SMELLS LIKE	Poached apples, beeswax and nut-brown butter.
TASTES LIKE	Soft and oily it coats the palate like a pillowy blanket of golden fleece.
DRINK WITH	Butter drenched scallops or Ottolenghi's cauliflower with tahini dressing.
CELLAR FOR	Up to 10 years.
VINEYARD	Yangarra Estate Vineyard, McLaren Vale.
NUMBERS	ALCOHOL: 13.8% pH: 3.27 RESIDUAL SUGAR: 3.1g/L SO2 FREE/TOTAL: 26/69 TOTAL ACIDITY: 5.7g/L
FERMENTATION	Handpicked, footstomped, basket pressed, barrel fermented. Spontaneous MLF occurred.
MATURATION	Aged for 6 months in old hogsheads and a second-fill french puncheon.
SOIL	Sand shot through with ironstone gravels.
STYLE	With the exceptional ripening conditions for vintage 2021, the Roussanne looked phenomenal, with plenty of fresh acidity to underpin the generous flavours. Footstomping allowed for an extraction of some spicier components held in the skins, and the barrel ferment aided the softening of the textural elements. A rich drop with enough freshness to make it super drinkable.