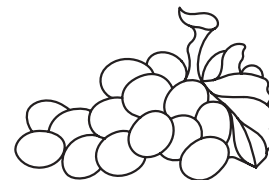


ALPHA BOX & DICE



NAME	FOG SPRING RELEASE
VINTAGE	2021
VARIETY	NEBBIOLO
REGION	ADELAIDE HILLS



STYLE	Fruit-forward thinking is at the fore with crafting this wine, we harvested the grapes by hand comparatively earlyish with regards to ripeness, destemmed for whole berries and gently plunged twice-daily for gentle extraction of tannins. Basket pressed then matured in oak cask for 4 months prior to bottling.
NOSE	Cherry blossoms, sour cherries, rhubarb, cassia and raspberry licorice.
PALATE	Bursting onto the palate with bright, juicy berries and a tart acid that gets you drooling with delight. Dusty tannins pleasantly provide a enjoyable chewy-ness for an added element of depth.
PAIR	Tuna tataki, beef tartare, mushroomy pasta, Sardines with chermoula.
CELLAR FOR	Up to 10 years.
NUMBERS	ALCOHOL: 13.8% pH: 3.44 RESIDUAL SUGAR: 1.5g/L TOTAL ACIDITY: 6.33g/L SO2 FREE/TOTAL: 24/56

VINEYARD	Christmas Hill Vineyard, Kuitpo, Adelaide Hills // Bonoposto Vineyard, Kenton Valley, Adelaide Hills.
PICK DATE / BOTTLE DATE	30/04/21 01/10/21
ELEVATION / ASPECT	Bonoposto - Elevation 470-510m, E aspect // Christmas Hill - Elevation: 330m-340m W to E aspect over slight hill.
SOIL	Bonoposto - light brown/red clay-loam over sandstone // Christmas Hill - red clay/loam shot through with ironstone gravel over sandstone.
MANAGEMENT	Both vineyards are managed conventionally with minimal inputs. Cane pruned, shoot and bunch thinned, canopy lifting wires, netted, drip irrigated.
FERMENTATION	Both blocks are hand-picked, destemmed and fermented in an open fermenter with native yeast until sugar dry. Gently plunged twice daily and pressed off using a basket press when dry with no extended maceration.
MATURATION	Spontaneous MLF completed, aged in foudre for 5 months before bottling.
CLOSURE	Diam
WINEMAKER	Sam Berketa