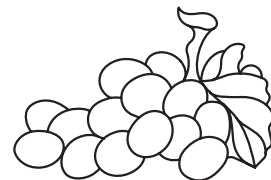


ALPHA BOX & DICE



NAME	HERCULES
VINTAGE	2018
VARIETY	SHIRAZ
REGION	MCLAREN VALE



LOOKS LIKE	Amethyst and rubies.
SMELLS LIKE	Raspberries, plums and blackberries balanced out by black pepper, clove, licquorice and anise undertones. The oak is well integrated and supports the beautiful fruit spices on the nose. Super tight and youthful.
TASTES LIKE	Like drinking liquid velvet - a super plush palate weight with chalky mineral tannins that speak of the wines ability to age. The lively acidity keeps it from being too heavy and soup like on the palate and denotes the youthful vibrance of this Shiraz.
DRINK WITH	This wine doesn't need food - just enjoy with some really, really great friends around the dinner table.
CELLAR FOR	Up to 50+ years.
NUMBERS	ALCOHOL: 16% pH: 3.7 TOTAL ACIDITY: 6g/L

VINEYARD	Loulakis Vineyard, Blewitt Springs and Zuzolo Vineyard, Sellicks Foothills, both in McLaren Vale; late '90s plantings on own roots.
PICK DATE	19/03 LV / 11/03 ZV
ELEVATION / ASPECT	Loulakis Vineyard elevation: 120m -130m, W aspect // Zuzolo - Elevation: 60m-80m, W aspect.
SOIL	Loulakis - Maslin Sands over Limestone calcrete. // Zuzolo - sandy-loam over clay and limestone.
MANAGEMENT	Both vineyards are VSP spur pruned on a permanent cordon with lifting wires. Conventionally farmed with drip irrigation.
FERMENTATION	Loulakis harvested by hand in the early hours of the morning, destemmed and fermented wild for 10 days on skins. Zuzolo was harvested by hand in the early morning, fermented as 100% whole bunches with footstomping and hand plunging until dry.
MATURATION	The Loulakis Shiraz was aged in 100% new French oak barriques for 30 months, the Zuzolo Shiraz was aged solely in old hogsheads for 30 months.
CLOSURE	Cork composite.
WINEMAKER	Sam Berketa