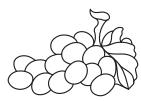
ALPHA BOX & DICE



NOSE	Red apple skins, raspberry and spice, Redskin lollies.
PALATE	A generous mouthfeel of plush spice-laden fruit with gentle tannins and juicy acidity.
PAIR	Everything and anything.
CELLAR FOR	Up to 5 years.
NUMBERS	ALCOHOL: 14.7% pH: 3.47 RESIDUAL SUGAR: 4.5g/L TOTAL ACIDITY: 5.58g/L SO2 Free / Total (ppm): 24/63
STYLE	The Death card! Be not alarmed friends, this card does not signal bad things, but communicates the importance of the idea that when something ends, new opportunities are created. We see our Grenache as the embodiment of the card of Death due to the revolution in style - bringing Grenache into the future with a fresher, lighter and juicier style. We're not saying that the older, heavier style of Grenache is dead, but we think the future is bright for Grenache!

NAME	TAROT	
VINTAGE	2020	
VARIETY	GRENACHE	
REGION	SOUTH AUSTRALIA	





VINEYARD	Ricca Terra Farms (84%) from Barmera subregion of the Riverland & Bell Vineyards (16%) from Whites Valley subregion of McLaren Vale.
PICK DATE / BOTTLE DATE	10/03/20 23/10/20
SOIL	RICCA TERRA - Red sandy loam over sedimentary-calcareous base. BELL - Reddish-brown clay loam over clay.
ELEVATION/ ASPECT	RICCA TERRA - Elevation: 30- 40m, BELL - Elevation: 70m, slight Northern aspect.
MANAGEMENT	Old vines, VSP spur pruned on a low trellis with a catch wire. Drip irrigated and conventionally managed.
FERMENTATION	Hand picked in the cool, early morning, the wine was roughly 15% whole bunch fermented with the remainder destemmed. 10 day fermentation with with native yeasts.
MATURATION	Nine months in foudre.
CLOSURE	Screw Cap.
WINEMAKER	Sam Berketa.

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