Alpha Box & Dice Enigma Barbera, Adelaide Hills 2022

ABD8882022

Alpha Box & Dice

— South Australia, Australia

Deep purple in colour, searing acidity, bright berry fruits, slightly herbal notes and no tannins. Pure delicious drinking right here.

Production

Grapes are picked from the Bonoposto vineyard in Kenton Valley, Gumeracha in the Adelaide Hills of South Australia. The soil is light red clay loam over granite. Hand harvested and split into two fermenters - one 100% whole bunch fermentation, the other completely destemmed. Both were fermented wild with plunging/footstomping for cap management. Gently basket pressed post fermentation and aged for 18 months in old puncheons, with one being a second-fill to give a delicate oak influence. Blended prior to bottling.

Tasting note

With the colour of arterial blood, the nose reveals wild berries, rhubarb and stemsy crunch. A driving and electric acidity supporting the bold berry flavours. With subtle structure and spice hidden in the mix.

Food Match

Gamey meats, pizza or pasta amatriciana.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Adelaide Hills

Winemaker:
Sam Berketa

Grape Varieties:
Barbera 100%

Suitable for:
Vegan

Bottle Barcode:
9342955004858