



"A dark and brooding Mistress, the 2024 vintage is a smoother and more voluptuous wine than the previous few vintages. Full of soft edges and dense tannins, the unique clone coupled with warmer weather set the foundations for a spicier and plush style of Tempranillo, embracing the more generous conditions of the 2024 vintage."

~ Sam Berketa, Head Winemaker

Name	Vintage
Mistress	2024
Variety	Region
Tempranillo	Adelaide Hills

Nose

Figs, plums and dusty spice.

Palate

Plush and velvety, it spreads daintily across the palate, followed by ripples of dusty tannin and spicy purple fruits.

Pair

Cured jamon or Persian fetta salad.

Winemaking

Harvested in the cool morning, the grapes were 100% destemmed and wild fermented on their skins for 3 weeks. Gently hand plunged twice daily, the grapes matured in seasoned barriques for 12 months. Full and spontaneous MLF.

Vineyard

Springhill Vineyard, located in Macclesfield, Tempranillo R143 clone grown on its own roots. The vineyard was planted in 2015 at an elevation of 330 to 350 meters and faces a northerly aspect. The soil is a light red clay loam interspersed with ironstone gravel and sandstone. VSP spur pruning with foliage wires.

Alcohol	Acidity
13.3%	5.7g/L
pH	Cellaring
3.82	5 Years

Alpha Box & Dice would like to acknowledge the traditional custodians of the land on which we make our wines and respect their ongoing connection to land, culture and sea. We pay our respects to elders past, present and emerging.

Alpha Box & Dice