



"For me, Nero d'Avola is most expressive when it comes from McLaren Vale's diverse soils. From established vines grown organically and sustainably down near the ocean, it's the limestone base under a heavier clay-loam soil that provides the brilliant acidity and dusty structure that defines this wine. We use a little bit of winemaking artifice here, a touch of whole bunch fermentation and a good helping of extended maceration that both aid in creating a wine that is uniquely McLaren Vale in its expression—elegant, earthy and complex."  
 ~ **Sam Berketa, Head Winemaker**

<b>Name</b>	<b>Vintage</b>
Siren	2024
<b>Variety</b>	<b>Region</b>
Nero d'Avola	McLaren Vale

#### Nose

Black cherries, blood orange zest and dusty soil.

#### Palate

Soft, earthy fruits are mixed with savoury and gamey notes. Tannins like a rough terracotta pot are threaded through by a solid backbone of acidity, leaving a lingering dusty and fragrant finish.

#### Pair

Kangaroo fillets or pasta puttanesca.

#### Winemaking

Selectively handpicked. 20% whole bunch. Wild fermented with two thirds on skins for 3 weeks, the remaining third on skins for 250 days. Gently pressed then matured in seasoned barriques for 10 months. Full and spontaneous MLF.

#### Vineyard

Zarella Home Block, Maslin Beach/Tatachilla. Nero d'Avola Mat 1 Clone on Merlot Rootstock. 45m elevation, flat, no aspect. Dark sandy loam over limestone. VSP spur pruned with lifting wires. Shoot and bunch thinning applied. Managed with organic and sustainable practices.

<b>Alcohol</b> 14%	<b>Acidity</b> 6.4g/L
<b>pH</b> 3.55	<b>Cellaring</b> 10 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.