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"I'm gonna call it, this might be one of the best Blood of Jupiter's we've made. 2023 being a cooler year meant that the grapes were able to gently hang and develop in subtle complexity while retaining a natural acidity and low alcohol content. Biodynamically grown Sangiovese managed oh-so-gently with a very hands-off approach, allowing the fruit to shine. A lick of new oak supports the fruit, not overpowering the delicate flavours, resulting in an elegant wine built for longevity or enjoyed just as much in it's youth."

~ Sam Berketa, Head Winemaker

<b>Name</b>	<b>Vintage</b>
Blood of Jupiter	2023
<b>Variety</b>	<b>Region</b>
Sangiovese	McLaren Vale

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#### **Nose**

Maraschino cherries, warm spices and cured meats.

#### **Palate**

Gamey savoury notes delicately underscore the brighter cherry fruit flavours, supported by a luscious acidity and earthy, gravelly tannins. Understated yet elegant.

#### **Pair**

Porchetta, rib-eye or eggplant parmigiana.

#### **Winemaking**

Hand picked in the morning. 100% destemmed as whole berries. Fermented with wild yeast for 3 weeks on skins. Plunged twice daily. Gently pressed to puncheons for 18 months. 20% new French oak, 80% seasoned. Full and spontaneous MLF.

#### **Vineyard**

Gateway Vineyard, McLaren Vale.  
Mat 7 Clone planted on own roots in 2005. 80-100m elevation, Northerly aspect. Clay loam over limestone. VSP spur pruned with foliage wires. Biodynamically managed.

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<b>Alcohol</b>	<b>Acidity</b>
14.0%	6.8g/L
<b>pH</b>	<b>Cellaring</b>
3.3	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.

## Alpha Box & Dice