



“Barbera is the most enigmatic of grape varieties: a late ripener, it’s famous for having notoriously high acidity and very little tannin and structure. We add a little of the latter by employing some whole-bunch fermentation, extracting tannin from the stems to provide a lovely element of complexity. The grapes themselves are sourced from a favourite vineyard of mine, at 500m altitude in a cool yet sunny spot of the Adelaide Hills. Dripping juicy berry flavours, the Enigma is for those who love life with a little more zing in it.”

~ Sam Berketa, Head Winemaker

Name	Vintage
Enigma	2023
Variety	Region
Barbera	Adelaide Hills

Nose

Summer berries, rhubarb and forest floor.

Palate

Mouthwatering and zingy acidity provides a taught backbone, fleshed out with juicy berry fruits and a savoury yet spicy undertone.

Pair

Spaghetti bolognese or a caprese salad.

Winemaking

Handpicked in the morning. 60% whole bunch fermentation. Remainder destemmed on top of whole bunches. 3 weeks total on skins. Gently pressed. Matured in seasoned barrique and cask for 18 months.

Vineyard

Bonoposto Vineyard, Kenton Valley, Adelaide Hills. AT84, 424 Clones on Merlot rootstock grafted in 2011. 470m - 500m elevation, E/N aspects across two blocks. Light red clay loam over sandstone. VSP Spur pruned, fruiting wires and thinning applied.

Alcohol	Acidity
14.1%	6.4g/L

pH	Cellaring
3.38	15 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