



“This wine is my guilty pleasure. I love Cabernet, doubly so when it looks like this — dark and brooding, yet fresh and elegant on the palate. There's plenty of substance to this wine, being from the old vines growing in the sandy soils of the Rayner Vineyard located in Blewitt Springs. Gentle extraction and light maturation help to build out the profile, making this look like the respected claret wines of old.”

~ Sam Berketa, Head Winemaker

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| Name | Vintage |
| Icona | 2024 |
| Variety | Region |
| Cabernet Sauvignon | McLaren Vale |

Nose

Red fruits, blackcurrants and dark spices.

Palate

The first sip is full of elegant black and red fruits combined with a lively acidity, then gentle tannins fragrant with spice take precedence and resolve into a velvety finish.

Pair

Roast lamb or roast root vegetables.

Winemaking

Selectively harvested in the morning. 100% destemmed as whole berries. Fermented with wild yeast for 2 weeks on skins. Short pump overs conducted twice daily. Gently pressed and aged for 8 months in hogsheads and puncheons. 15% new French oak. Full and spontaneous MLF.

Vineyard

Rayner Vineyard, Blewitt Springs, McLaren Vale. Unknown clone on own roots, planted 1950s. 100m elevation, North aspect. Blewitt Springs sand over limestone. VSP Spur pruned with catch wires. Sustainably managed.

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| Alcohol | Acidity |
| 14.5% | 6.41g/L |
| pH | Cellaring |
| 3.7 | 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