



"The 2024 Tarot Rosé is a subtle and delicate little wine with a lively, mouthwatering acidity—no surprise given that the grapes are sourced from sites rich in limestone. Gently pressed and fermented at cooler temperatures paves the way for a dainty texture and the retention of elegant aromatics, further enhanced by the zesty, chalky acidity. The colour is light, but there's a depth of flavour that belies its blushing beauty, making it perfect for pairing with a wide variety of delicious dishes"

~ Sam Berketa, Head Winemaker

Name	Vintage
Tarot	2024
Variety	Region
Grenache Rosé	South Australia

Nose

Blossoms, red apples, green strawberries.

Palate

Fresh and dry, there's delicate flavours supported by a chalky acidity with a gentle mineral structure that boasts of limestone soils and salty sea breezes.

Pair

Chilli prawn pasta or caprese salad.

Winemaking

Harvested in the early morning. Destemmed and gently pressed to stainless. Settled overnight and racked clean to tank. Wild fermented until dry. Matured in stainless for four months.

Vineyard

McLaren Flat, McLaren Vale Grenache, unknown clone on own roots. 180m - 200m elevation with a NW aspect. Red clay loam over limestone soil. VSP spur pruned on permanent cordon. Loxton, Riverland. Grenache, unknown clone on own roots. 50m elevation, no aspect. Red sandy loam over deep limestone. VSP spur pruned.

Alcohol	Acidity
12.5%	7.21g/L
pH	Cellaring
3.47	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