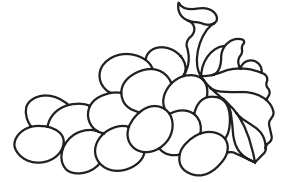


ALPHA BOX & DICE



NAME	ICONA
VINTAGE	2016
VARIETY	CABERNET SAUVIGNON
REGION	MCLAREN VALE / ADELAIDE HILLS



We need a special place for the icons. They are venerated examples of how to be; a benchmark for how to strive to reach such levels of glory. There are icons in every industry, standing pretty on their pedestals, a near god-like effigy. Icona celebrates the often overlooked icon of Cabernet Sauvignon in all its glory.

LOOKS LIKE	Garnets and rubies.
SMELLS LIKE	Cassis, brambles, mulberries dark cherry, chocolate, spice.
TASTES LIKE	Full bodied rich primary fruit and spice up-front, robust tannins and drying structure finishes with a lively acidity.
DRINK WITH	Thick, juicy steak, or after dinner conversation.
CELLAR FOR	Up to 20 years.
NUMBERS	ALCOHOL: 15.0% pH: 3.6 RESIDUAL SUGAR: 3.6g/L TOTAL ACIDITY: 7.0g/L
VINEYARD	15-20 year-old vines. (80%) Harnett Vineyard in Willunga, McLaren Vale. (20%) Christmas Hill Vineyard in Kuitpo, Adelaide Hills.
SOIL	HARNETT: Heavy grey clay-loam soils. CHRISTMAS HILL: Red-orange loam shot through with ironstone gravel over a sandstone base.
FERMENTATION	HARNETT: Machine harvested at night, destemmed and inoculated with a neutral yeast. Skin fermented for 10 days, pump-over cap management, fermented until dry. CHRISTMAS HILL: Hand picked in the morning, destemmed, fermentation with native yeasts only. Three weeks total skin contact.
MATURATION	36 months in old and new (35%) French oak barriques.
STYLE	The luscious richness of McLaren Vale Cabernet is complimented by the addition of the more elegant Adelaide Hills component, combining mulberry and chocolate notes with peppers and dark cherries.