ALPHA BOX & DICE



The apex of the ABQD big reds, unrivalled in boldness, strength and power, Hercules is a gift from the heavens for those who seek rich tannins and dense fruit.

NAME	HERCULES
VINTAGE	2015
VARIETY	SHIRAZ
REGION	MCLAREN VALE





LOOKS LIKE	God blood.	
SMELLS LIKE	Spices of anise, cinnamon and clove. Raisins, chocolate and rose petals.	
TASTES LIKE	Full-bodied palate weight with an initial sweetness that finishes with soft-yet-bright tartness, supported by velvety tannins and solid structure.	
DRINK WITH	Cigars and beef cheeks.	
CELLAR FOR	Up to 50+ years.	
NUMBERS	ALCOHOL: 15.8% pH: 3.35 RESIDUAL SUGAR: 7.75g/L TOTAL ACIDITY: 4.9g/L	
VINEYARD	Loulakis Vineyard in Blewitt Springs, Mclaren Vale. Two tier permanent cordon, spur pruned, sprawling canopy.	
SOIL	White Maslin sands over a limestone base. This soil type combination is unique to Blewitt Springs.	
FERMENTATION	Machine harvested in the early morning, destemmed and inoculated with a neutral yeast. Fermented for 14 days on skins and pressed off to tank at 4 baume. Cap managed during fermentation using pumpovers twice-daily for maximum extraction and aeration to minimise reductive aromas.	
MATURATION	Maturation in new and old French barriques for 48 months. Six months additional bottle age before release.	
STYLE	The 2015 harvest experienced a	

heatwave right as the Shiraz grapes were nearing optimum ripeness, which along with low yielding vines, tough soils and sparse watering served to produce a wine of exceptional quality, immense depth and complex flavours.