

HEAD^{WINES} *of the Barossa Valley*

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2013 HEAD 'The Contrarian' Shiraz – Moculta, Eden Valley



'The Contrarian' is the new entry level single vineyard Shiraz. The basic preface of the wine is to push traditional Barossan wine-making boundaries and provide a test bed for other Shiraz based wines in the portfolio. Because of this I have not settled on taking the fruit from a particular vineyard and instead will continue to source from a new sub-region each year. The 2010 came from Greenock and 2011 was taken from a vineyard high up in the sub-region of Marananga.

I would like the wine to have lower than usual alcohol thru earlier picking and show more stem and fruit tannin rather than oak derived tannin. It is this basic shift in structure and flavour profile that I feel leads to a better experience at the dinner table.

'The Contrarian' is a wine that goes against common thought.

The 2013 is sourced from a vineyard near the town of Moculta in the Eden Valley. The altitude here is the same as The Brunette vineyard on Moppa Hill at around 360-380 metres so the nights are cooler, helping to delay harvest, ripen the stems and promote their use in the ferments - a La Contrarian style.... Hand-picked on the 21st of February, a little over 20% of the whole-bunches were utilized during a 3 week fermentation with foot-treading and hand-plunging of the cap only. Oaks for maturation were 300L and 500L of which none were new (normally only around 20%).

Colour is deep red to black. The nose shows intense aromas of rosemary, sage, menthol, fennel, cured meats, blueberry and blackcurrant. The palate shape is typical of Eden Valley being a little more linear with elegant blue fruits. Sweet, moreish, dense tannins completely saturate the mouth, resulting in incredible length of fruit and flavour. Drink with slow cooked Lamb - rosemary not essential. Unfined & Unfiltered. Alc 13.5%. Drink 2015-2029. Decant for 1 hour minimum.