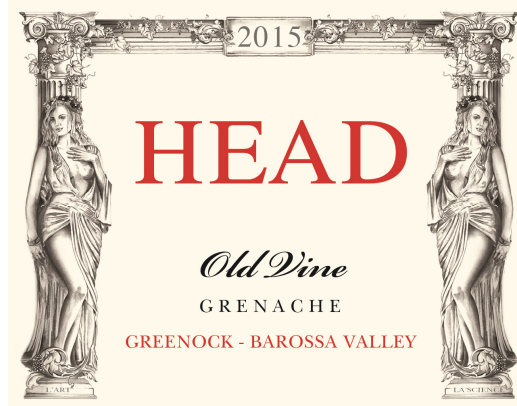


# HEAD WINES *of the Barossa Valley*

## 2015 HEAD 'Old Vine' Grenache Greenock - Barossa Valley



Rainfall:	486ml (April 14' to March 15', Ave. 547ml)
Vineyards:	280m elevation, farmed bio-dynamically.
Varietals:	90% Grenache, 10% Shiraz
Age of Vines:	55 years.
Soil/Rock:	Brown/red clay over blue slate and red clay/ironstone
Ave. Yields:	< 2.0 t/acre
Vinification:	2t open top, indigenous yeast, 10% whole-bunch retention, two week ferment, hand-plunging & pumpover daily.
Maturation:	Older barrels for 17 months.
Bottling:	August 16'
Acidity:	5.5 g/l
Alcohol:	14.5% (8.3 Standard Drinks/750mL)

**Each year the best Grenache producing vineyard in the Barossa Valley makes a wine I call 'Old Vine', the rest goes into HEAD RED GSM. To be 'Old Vine' in 15' was a mighty tough challenge as vintage conditions produced wonderfully orthodox Grenache unlike vintages either side. It has been 4 years since the 1962 planted Greenock vines have met the rigorous standard. The red clay over bluestone soils have given the wine violets and blueberry on the nose matched with persistent tannins and sweet red & blue fruits on the finish. Old-skool imbibers will find this the best value Burgundy-style wine of the year. Currently being poured at 'Dinner by Heston'.**

This 55 year old vineyard is planted in Greenock on brown/red clay over blue slate and red clay/ironstone. 10% whole-bunch fermented in stainless steel, no crushing or temperature control, natural yeasts, hand plunged and foot trodden twice daily for 2 weeks. Matured for 17 months in large, old oak barrels with a small addition of old vine shiraz for balance.