

HEAD

BAROSSA

2018 HEAD ‘THE BRUNETTE’

Shiraz

BAROSSA



From a Shiraz vineyard planted on top of Moppa Hill at 380m, the highest elevation on the western ridge of the Barossa.

The vineyard has a perfect easterly aspect and gradient to catch the morning sun and is shaded from the late heat of the day. The soils are lean red clays with mixed ironstone and quartz, producing optimum conditions for dark, savoury fruits and fine, structured tannins. *Alex Head*

James Halliday
Wine Companion

95
Pts

“Hand-picked, wild-fermented with 20% whole bunches, matured in French barriques (40% new), 200 dozen made. Deep colour; a profound and rich wine — a marriage of elegance and opulence.”

James Suckling
jamesuckling.com

96
Pts

“Aromas of rich blackberries, cocoa powder, rust, dark chocolate, red and dark plums and tar. This has a very deep, almost chasmic shape on the palate with some long tannins that wind out deep into the finish. Rich dark-plum, berry and chocolate flavors. Ironstone and clay soils of Moppa here. Drink or hold. Screw cap.”



RAINFALL:	421ml (April 17-March 18 avg. 468ml)
VINEYARD:	Moppa at 380m elevation Farmed sustainably with organic principles
VARIETAL:	100% Shiraz (1654 clone)
VINE AGE:	26 years
SOIL/ROCK:	Red clay, quartz & ironstone
AVG. YIELD:	1.5t/a or 25hl/h
PRODUCTION:	200 cases
VINIFICATION:	2t open top stainless Steel, indigenous yeast, 20% stem retention, two week ferment, hand-plunging & pumpover twice daily
MATURATION:	On fine lees, 40% new French 228L
BOTTLING:	June 19, minimal So2, unfined
ACIDITY:	5.9g/l
ALCOHOL:	13.5%