

2018 'WILTON HILL'

Shiraz

BAROSSA RANGES

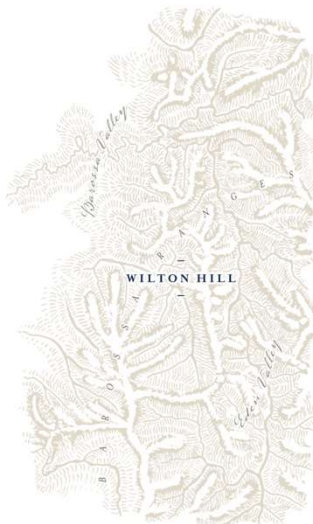
Wilton Hill has been a 15 year project to this point. An opportunity for us to really flex, show site and talk about what is really possible within our beloved Barossa. We feel the vineyard story and journey of this wine is worth telling.

Notes on the Wilton Hill property:

'Wilton' was an old town in Flaxman Valley and the vineyard was planted on the hill above the town, hence the property name. The property covers 250 acres. It was originally part of the largest land-holding within Flaxman Valley, of approximately 4000 acres, by the Pohlner family who were original 1852 settlers. The current owners are the Mattschoss Family, 6th generation farmers of the Barossa.

The property boasts 84 acres under vine, 8 varieties with 11 clones of Shiraz. Once a goldmine with 40 workers there are many natural springs and also ancient protected Yacca plants, some up to 500 years old. The vineyards are farmed sustainably and use organic practices. The oldest vines are 106 years and a small Shiraz block planted in 1929 provides the fruit for HEAD Wines 'Wilton Hill' Shiraz. 35% of HEAD Wines total production comes off the Wilton Hill property.

The 'Wilton Hill' Shiraz sits at the top of the 'Icon Series' of HEAD Wines and represents less than 0.5% of total production. The 'Wilton Hill' label design showcases the 'Wilton Hill' name as an ambigram representing the vineyard's unique view of both the Barossa & Eden Valleys from atop the Barossa Ranges. The 2018 vintage yielded 120 bottles & 50 Magnums only. *Alex Head*



RAINFALL:	421ml (April 17-March 18 avg. 468ml)
VINEYARD:	'Wilton Hill Vineyards' at 500m elevation on the Barossa Ranges Farmed sustainably with organic principles.
VARIETAL:	100% Shiraz (EVOV Clone)
VINE AGE:	90 years
SOIL/ROCK:	Red clay loam, ironstone/quartz over orange clays
AVG. YIELD:	<1.0t/a
PRODUCTION:	120 bottles, 50 Magnums
VINIFICATION:	Small open top fermenter, indigenous yeast, 100% whole-bunch fermentation, two week ferment, foot-treading & hand-plunging, basket press.
MATURATION:	18 months in 100% new Troncais barrique
BOTTLING:	September 19, Minimal So2
ACIDITY:	5.5g/l
ALCOHOL:	14.5%