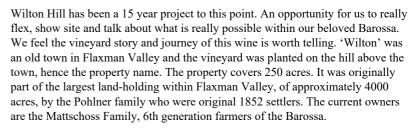


2019 'WILTON HILL'

Shiraz

BAROSSA RANGES



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 our 'Icon Series' of Wines and represents less than 0.5% of total production. The label design showcases 'Wilton Hill' as a visual ambigram representing the vineyard's unique view of both the Barossa and Eden Valleys from atop the Barossa Ranges. The 2019 vintage of 'Wilton Hill' is currently offered via 'Allocations' to private members and will be released to the public in August 2022. *Alex Head*

Huon Hooke The Real Review "Very deep, glass-staining purple/red colour, with aromas that are very rich and sumptuous, chocolaty and vanillan, with glimpses of spices, the palate fullbodied and densly textured, fleshy and decadently concentrated. Luscious flavour, lavish use of oak but not domineering or harsh. The tannins are superabundant and supple. A lovely wine, which will only get better with time and deserves cellaring."

SEE STATISTIC	RAINFALL:	315ml (April 18-March 19 avg. 474ml)
	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
WILTON HILL	PRODUCTION:	474 Bottles, 50 Magnums, 6 Double Mags, 3 x 6L, 1 x 9L
	VINIFICATION:	Small open top fermenter, indigenous yeast, 100% whole-bunch fermentation, two week ferment, foot-treading & hand-plunging, basket press
	MATURATION:	18 months in one new & one old Troncais barrique
	BOTTLING:	September 20, Minimal So2
97-71 - 20-5	ACIDITY:	6.0g/l
	ALCOHOL:	14.8%

