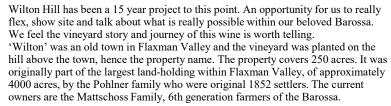


## 2019 'WILTON HILL'

Shiraz

**BAROSSA RANGES** 



The property boasts 64 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 2019 vintage of 'Wilton Hill' is due for release September 2022. Alex Head



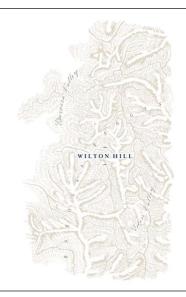
The Real Review

'Very deep, glass-staining purple/red colour, with Huon Hooke aromas that are very rich and sumptuous, chocolaty and vanillan, with glimpses of spices, the palate fullbodied and densly textured, fleshy and decadently concentrated. The tannins are super-abundant and supple. A lovely wine, which will only get better with time and deserves cellaring.



David **Brookes** Wine Companion

The colour is a saturated red purple, giving a hint of the intensity to come. Dark and black fruit of impressive density abound, cut deeply with spice and earth. It's a wonderfully expressive wine, both of latent fruit power and of site. The balance is pitch perfect, with ample tannin and mineral-like acid support. Very impressive.



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
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
ACIDITY:	6.0g/l
ALCOHOL:	14.8%