

# HEAD

BAROSSA

## 2020 'WILTON HILL'

### Shiraz

BAROSSA RANGES



Wilton Hill has been a 15-year project to this point. An opportunity for me to show one unique and very special site and talk about its relevance within the varied Barossa landscape.

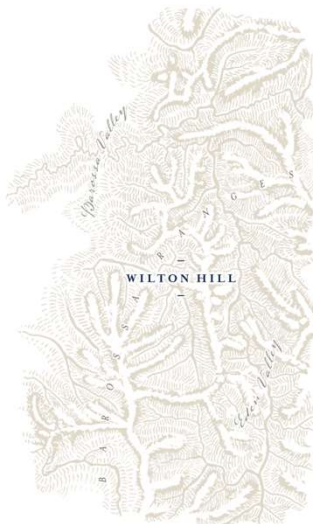
'Wilton' was an old town in Flaxman Valley and the vineyard was planted on the hill above the town, hence the property name. The property covers 250 acres and was originally part of the largest land-holding within Flaxman Valley, of approximately 4000 acres, by the Pohlner family who were original 1852 settlers. The 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 100 years and a small Shiraz block planted in 1965 provides the fruit for the 'Wilton Hill' Shiraz.

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 the vineyard site. The 2020 vintage of 'Wilton Hill' is due for release in September 2023. *Alex Head*

James Suckling



*An extremely polished and rich shiraz, yet it remains fresh and tensioned with refined and curated tannins that follow across the palate. Full-bodied with fine velvety texture and a juicy, flavorful finish. This will age beautifully.*



RAINFALL:	321ml (April '19-March '20 avg. 471ml)
VINEYARD:	'Wilton Hill Vineyards' at 480m elevation on the Barossa Ranges
VARIETAL:	100% Shiraz (EVOV Clone)
VINE AGE:	Planted 1965 (57y.o.)
SOIL/ROCK:	Red clay loam, ironstone/quartz over orange clays
AVG. YIELD:	<1.0t/a
PRODUCTION:	586 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:	12 months in new Tronçais barriques & 6 months in a neutral puncheon
BOTTLING:	September '21, Minimal So2
ACIDITY:	6.0g/l
ALCOHOL:	14.5%