

HEAD

BAROSSA



2021 'ANCESTOR VINE'

Shiraz

NURIOOTPA, BAROSSA

The Lange Family settled on the banks of the North Para River near Nuriootpa in 1875. In 1890, George Lange planted a Shiraz vineyard which would stay in the family until Eric Lange passed away in 2010.

The current custodians are the De Ruiter family and I am proud and humbled to be given a chance to work with them on this vineyard and resultant wine. I have been working with the fruit since 2019 (allocated to 'Old Vine' Shiraz in 19/20) and finally in 2021, we bottled the first release of 'Ancestor Vine' Shiraz.

This is a wine of immense power and structure and will out-muscle any wine we have released to date. If you smoke or have lost your palate of late — don't worry as I've got you covered with this one.

2021's growing season was mild and dry with warm flowering conditions helping yields to settle above average. Conditions were dominated by La Nina forming over the East Coast of Australia providing mild temperatures and cooler nights in South Australia. Ripening conditions were near perfect and even an Indian Summer prevailed. 2021 promises to be one of the great years for the Barossa.

Bottled under Diam cork with silver wax dip. *Alex Head*

Dave Brookes
Halliday
Wine Companion

96
Pts

"Brilliant, vivid crimson in the glass with inviting aromas of ripe satsuma plum and dark cherry fruits dusted with exotic spices and jasmine tones with hints of cocoa powder, graphite, crushed stone and roasting meats. Beautifully balanced yet concentrated, detailed and just great drinking. Will cellar nicely, too."



RAINFALL:	461ml (April '20-March '21 avg. 465ml)
VINEYARD:	Nuriootpa at 260m elevation, 996 vines Dry-grown, cane-pruned with layering. Farmed sustainably with organic principles (1-2 Cu/So2 sprays only).
VARIETAL:	100% Shiraz, Old clone
VINE AGE:	132 years (Planted 1890)
SOIL/ROCK:	River sediment (Para River) over sandy brown loamy soil
AVG. YIELD:	1.0t/a
PRODUCTION:	1,400 bottles
VINIFICATION:	Small open top, indigenous yeast, 100% whole-berry ferment for 2 weeks, hand-plunging daily.
MATURATION:	25% New French barrique for 17 months
BOTTLING:	August '22, Minimal So2
ACIDITY:	6.0g/l
ALCOHOL:	15.0%