

# HEAD

BAROSSA

## 2021 HEAD RED

### *Shiraz*

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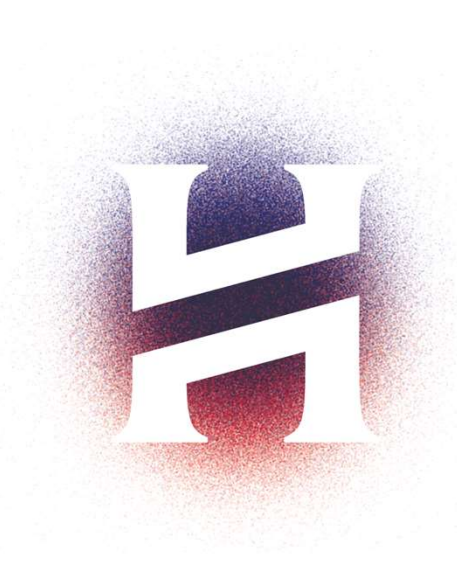


A rather large jigsaw puzzle of 10 very unique Barossa vineyards are used for HEAD RED Shiraz. They mostly come from the higher altitude, rocky, cooler sites of the Eden Valley. In the winery there is very little ‘fancy’ winemaking - ultimately allowing the vintage and Barossa character to show clearly.

The 2021 HEAD RED Shiraz was produced from a La Nina weather affected year. The mild and cool conditions gave the vines time to produce fruit (particularly shiraz) that has both powerful tannins & rich flavours. There’s richness and grand texture in the mid palate, with some of the aromatic prettiness of 2018. We also pushed a little whole-bunch fermentation into some of the Eden Valley components and co-fermented with some viognier. This is the first wine we have released to use a large component of older ex-chardonnay barriques for a longer than usual maturation. We have found over years of trials that it gives us the best levels of purity and freshness in this wine. Only cement or terracotta would go further but, we do love our oak and it is traditional!

*2021’s growing season was mild & dry with warm flowering conditions helping yields to settle in 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.*

*Alex Head*



RAINFALL:	461ml (April 20-March 21 avg. 465ml)
VINEYARD:	Bethany, Greenock, Krondorf, Flaxman Valley, Moculta at 260-500m elevation (80% Eden Valley, 20% Barossa Valley)
VARIETAL:	88% Shiraz, 8% Merlot, 3% Grenache, 2% Viognier.
VINE AGE:	15-80 years old
SOIL/ROCK:	Sand, red/yellow clay, limestone, bluestone, quartz & ironstone
AVG. YIELD:	2.0t/a or 34hl/h
PRODUCTION:	2,000 cases
VINIFICATION:	2-10t open & closed top, indigenous yeast, two week ferment, punchdown/pumpovers twice daily
MATURATION:	19 months on fine lees, 5% new French oak, 80% ex-chardonnay barriques.
BOTTLING:	October 22', minimal So2
ACIDITY:	6.2g/l
ALCOHOL:	14.8%