

HEAD

BAROSSA

2021 HEAD ROJA

Tempranillo, Carignan, Grenache

BAROSSA



I started working with Tempranillo in 2013 and quickly discovered the variety seemed to suit not only the Barossa but the style of wine I like to produce and drink with our cuisine. It did in fact take me 10 years to release a Tempranillo under the Head Wines label but during this time of enlightenment I was surrounding myself with as many Mediterranean varieties as possible: Nero d'Avola, Carignan, Montepulciano and, of course, my favourite — Grenache!

As the climate continues to change for the Barossa, it seemed obvious that we needed to work on producing Mediterranean style blends as part of the Head Wines offering. This new wine is called 'HEAD ROJA' and combines classical Spanish varieties. As well as being utterly delicious, it is an important look at what the future of sustainable wine and growing in the Barossa might look like.

In continuing the sustainable theme, we use light-weight glass, recycled paper product for labels and unbleached cardboard for packaging. There are so many things we can improve on in our beloved Barossa and hopefully, these little one percent improvements really add up and take us forward. Salud!

HEAD ROJA is produced with sustainability and drinkability in mind without sacrificing true Barossan character. Bottled unfiltered under Stelvin capsule.

Alex Head



RAINFALL: 461ml
(April '20-March '21 avg. 465ml)

VARIETAL: 50% Tempranillo (Eden Valley)
35% Carignan (Barossa Valley)
15% Grenache (Barossa Valley)

VINE AGE: 15-73 years

SOIL/ROCK: Sand, red/yellow clay, limestone, quartz & ironstone

AVG. YIELD: 2.0t/a or 34hl/h

PRODUCTION: 250 cases

VINIFICATION: Open fermenters, indigenous yeast,
10 day ferment, pumpover daily

MATURATION: 22 months in neutral foudre & 600L barrels

BOTTLING: Bottling March '23, minimal So2, unfiltered

ACIDITY: 5.6g/l

ALCOHOL: 13.6%