

HEAD

BAROSSA

2021 HEAD ROSSA

Montepulciano, Nero d'Avola, Grenache

BAROSSA



I started working with Montepulciano 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. In the vineyard, it required less inputs than other traditional varieties and even in the winery, it effortlessly achieved balance and deliciousness.

In the following years, we would achieve some solid recognition for the wine and style from the industry, which helped cement my love for the variety. Where else was this leading me at the time? Straight to other Mediterranean varieties: Nero d'Avola, Tempranillo, Carignan 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 ROSSA' and combines classical Italian 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. Salute!

HEAD ROSSA 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% Montepulciano (Eden Valley)
35% Nero d'Avola (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% whole-bunch retention,
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: 13.5%