

2021 HEAD 'THE BRUNETTE'

Shiraz BAROSSA

Head Wines now works with a diverse range of up to 20 different Shiraz vineyards in the Barossa and Eden Valleys. To be considered part of 'The Brunette' a vineyard must perform amongst the few top vineyards each year and represent the 'dark-side' of Shiraz in the Barossa. In the vineyard we give every opportunity for the fruit to provide us with the tannins and concentration to make a structured and long-lived traditional Barossa Shiraz.

In the 2021 vintage, the base shiraz comes from a vineyard planted circa 1965, in the Flaxman Valley at 480m altitude. The vineyard has a perfect easterly aspect and gradient to catch the morning sun and is shaded from the late heat of the day. The soils are lean, with clays, mixed ironstone and some scattered quartz, producing optimum conditions for dark, savoury fruits and fine, structured tannins. *Alex Head*

The 2021 vintage of 'The Brunette' will be released in September of 2023.



The Real Review Classification of Australian Wine $\begin{array}{c} \textbf{2 Merit Wine} \\ \hline M \end{array}$



"Deep magenta with aromas of bright, ripe plum and blackberry fruits cut with exotic spices, purple flowers, ironstone, liquorice, graphite and earth. Textural and resonant with a dark fruit flow, the gentle tug of granitic tannins framed by bright acidity and a long, supple finish. Now - 2035"

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"Another exceptional wine from Alex Head. Borne of loam and ironstone, imparting a ferrous terracotta stickiness to the tannins. More tannin and brood than the 'Blonde' sibling, while packed with a medley of Indian spice, mace and darker fruit tones. The confluence of acidity, impeccably wrought tannins and what feels like a whack of whole-bunch spice, is perfect. I may be scoring this on the modest side. Drink or better, hold."



RAINFALL:	461ml (April '20-March '21 avg. 465ml)
VINEYARD:	Flaxman Valley & Moculta at 380- 480m elevation
VARIETAL:	95% Shiraz (EVOV clone), 5% Cabernet Sauvignon
VINE AGE:	Planted 1965 & 1980 (57 & 42 y.o.)
SOIL/ROCK:	Red-orange clay, quartz & ironstone
AVG. YIELD:	1.0t/a or 17hl/h
PRODUCTION:	200 cases
VINIFICATION:	2t open top stainless steel, indigenous yeast, 10% whole-bunch, two week ferment, hand-plunging & pump-over twice daily
MATURATION:	On fine lees, 17 months in 30% new French 228L
BOTTLING:	August '22, minimal So2, unfined
ACIDITY:	6.1g/l
ALCOHOL:	14.5%