

HEAD

BAROSSA

2021 HEAD 'THE CONTRARIAN'

Shiraz

BAROSSA



Each vintage I like to express the Barossa in a contrary manner. 'The Contrarian' is my indulgent, creative winemaking outlet and challenges traditional concepts around Barossan Shiraz.

We source Shiraz from vineyards in the Eden Valley which develop flavour at lower than usual alcohols and show ripeness in their stems too. We use cement as a fermentation vessel; which holds the acidity and tannins in a fresher light. We mature (instead of age) the wine in larger more neutral oak so the fruit & stem tannin can give the wine a different experience with protein dishes.

We love what we see in this expression of the Barossa and feel it is a style worthy of your table. *Alex Head*

Gary Walsh The
Wine Front



Perfumed, dark red fruits, spice, a smattering of sage and mint. Medium-bodied, supple and juicy, a subtle blood orange flavour in the mix, fresh and lively, with a bright crushed berry aftertaste, and fine sooty tannin grip. Lovely. All just so.



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

VINEYARD: Flaxman Valley (80% Eden Valley) at 480m, Stone Well (20% Barossa Valley) at 280m

VARIETAL: 100% Shiraz

VINE AGE: 25 years average

SOIL/ROCK: Red/orange clay, ironstone & quartz

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

PRODUCTION: 400 cases

VINIFICATION: 3t open top cement fermenter, indigenous yeast, 25% whole-bunch, two-week ferment, hand-plunging & pumpover twice daily

MATURATION: 17 months on fine lees in neutral French barrels

BOTTLING: July 22, minimal So2

ACIDITY: 5.9g/l

ALCOHOL: 14.2%