

HEAD

BAROSSA

2022 HEAD RED

GSM

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The 'HEAD RED' wines keep elegance and restraint in mind within a boundary of Barossan tradition. There is always accessibility and drinkability at their heart.

The GSM contains the three most important old varieties of the Barossa, creating a magical blend where the whole is greater than the sum of its parts. The Grenache, Shiraz & Mataro together tell a story of sweet red to blue fruits, baking spices and dried herbs. Perfectly versatile with our mediterranean style cuisine, ready to match any strength of dish – even chocolate!

The HEAD RED GSM vineyards are always picked on the cusp of ripeness with some whole-bunches retained during the fermentation. The Grenache components are sourced from up to nine different vineyards across the Barossa Valley, all aged between 50 & 80 years old. The Shiraz component is from the Eden Valley giving dried herb aroma and the Mataro is sourced from a 60yo block in Nuriootpa on sandy soils for spice and an openness to the tannin.

Each of the varietal components is fermented and matured separately so the blending process can accurately dial in the strengths of the components, resulting in more fruit definition, purity and accessibility.

'HEAD RED' wines are produced with balance and drinkability in mind without sacrificing true Barossan character. Bottled unfined under Stelvin capsule.

Alex Head



RAINFALL: 435ml (April '21-March '22 avg. 465ml)

VINEYARD: Krondorf, Ebenezer, Nuriootpa, Marananga and Mengler's Hill at 280-480m elevation

VARIETAL: 60% Grenache, 20% Shiraz, 20% Mataro

VINE AGE: 25-80 years

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

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

PRODUCTION: 2,000 cases

VINIFICATION: Closed fermenters, indigenous yeast, 10% whole-bunch retention, 10 day ferment, pump-over daily. Old 2,250L oak for Grenache & 500L barrels

BOTTLING: September '23, minimal So2, unfined

ACIDITY: 5.3g/l

ALCOHOL: 14.5%