

HEAD

BAROSSA

2022 HEAD VIOGNIER

Viognier

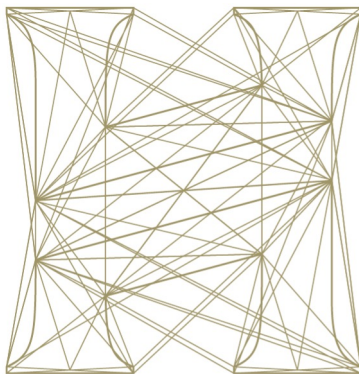
EDEN VALLEY, BAROSSA



The 2022 Viognier from Eden Valley is highlighted by unusually high acidity. The cause was, of course, a cool growing season that lived in the eye of Australia's 'La Nina'. Yields were average due to healthy rains during winter and spring.

During the 2020 vintage, I decided to take a completely different approach to winemaking with Viognier. We whole-bunch press straight to large format oak with wild fermentation, **full malo-lactic** fermentation and **no need for sulphur** until bottling. This is a naturally rich and powerful expression of its unique site in Flaxman Valley at 480m altitude.

The wine shows powerful fruit and a very rich texture with apricot, ginger and white flowers together with a textural, minerally and dry finish. Drink with roast chicken or comte. *Alex Head*



RAINFALL: 435ml
(April '21-March '22 avg. 475ml)

VINEYARD: Flaxman Valley at 450m elevation (Eden Valley)

VARIETAL: 100% Viognier

VINE AGE: 20 years

SOIL/ROCK: Shallow, loamy de-composed granite over red clays with ironstone & quartz

AVG. YIELD: 1.0-2.0t/a

PRODUCTION: 30 cases

VINIFICATION: Hand-picked fruit, fermented in neutral oak then aged on lees for 11 months with zero sulfur, 100% malo-lactic fermentation

BOTTLING: Feb '23, minimal So2

ACIDITY: pH 3.4 TA 5.4g/l

ALCOHOL: 14.5% g/f 1.0g/l