

HEAD

BAROSSA

2022 OLD VINE

Grenache

BAROSSA



I am privileged to work with small parcels of fruit from old, dry-grown, hand-pruned and picked vineyards across the Barossa.

In 2009, I decided to make Grenache the way Barossan families made table wines many generations ago, to honour the years of back-breaking work required for keeping the bush-vine vineyards feasible and sustainable.

In 2022, there were an incredible amount of Grenache vineyards available to achieve the 'Old Vine' bottling. In the end we found a blend of Krondorf (1942), and Springton (1858) completed the wine. Partial whole-bunch ferment, no crushing or temperature control, natural yeasts, hand plunged and foot trodden. Racked once during elevage of 12 months in neutral Austrian barrels. 250doz produced. Bottled unfinned under Stelvin capsule. *Alex Head*

Gary Walsh
The Wine Front

95
Pts

“Raspberry, cherry, almond, a little spice, dried rose perfume, incense and aniseed. It’s medium-bodied, fresh and red fruited, distinctly nutty with hazelnut and almond, lovely fine crunch to acidity, dense but silky emery board tannin, and a finish of impeccable length. It’s a superb expression of old vine Grenache, and so beautifully made.”



RAINFALL:	435ml (April '21-March '22 avg. 475ml)
VINEYARD:	Krondorf at 260m elevation & Springton at 420m elevation
VARIETAL:	100% Grenache
VINE AGE:	80 & 163 years old
SOIL/ROCK:	Red to brown clay loam & de-composed granitic loam, quartz & ironstone
AVG. YIELD:	1.5t/a or 27hl/h
PRODUCTION:	250 cases
VINIFICATION:	1t open top, indigenous yeast, two-week ferment, hand-plunging & pumpover twice daily
MATURATION:	On fine lees, neutral Austrian 500/600L oak
BOTTLING:	March '23, minimal So2
ACIDITY:	5.5g/l
ALCOHOL:	14.2%