

HEAD

BAROSSA



James Halliday
**GRENACHE
CHALLENGE**
2024
Equal 3rd out of 150 wines

2023 OLD VINE

Grenache

BAROSSA VALLEY



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. The use of the word 'Old Vine' shows respect to the *Barossa Old Vine Charter* which was set up to celebrate and maintain the truly special sites of the Barossa.

In 2023, we focused on the warmer sites due to the mild and humid conditions that prevailed over most of the growing season. The final Old Vine Grenache blend hails from the Riebke vineyard of Ebenezer (1950) which is planted on sandy soils over deep clay. There's a touch of Mataro from Nuriootpa (1965) used to complete the blend. No whole-bunch ferment was used, with minimal hand plunging. Racked once during élevage of 15 months in neutral Austrian and French oak.

200 dozen produced. Bottled unfinned & unfiltered under Stelvin capsule. *Alex Head*

Ken Gargett
Wine Pilot
SA Wine Guide
2025



Vine age here is over 70 years, with the Riebke vineyard at Ebenezer planted back in 1950. There is also 3% (a dollop) of Mataro from Nuriootpa, not quite as old, planted in 1965. The oak used here is a mix of large French and Austrian. Stunning stuff and fabulous value. 200 dozen. A crimson/magenta hue, the nose is a mix of strawberries, florals, raspberries, milk chocolate and coffee grinds. The wine offers impressive intensity and is wonderfully seductive with silky tannins and great length. This is a brilliant Grenache and can be enjoyed for at least a decade, likely longer. Drink now-2034



RAINFALL: 573ml (April '22-March '23 avg. 438ml)

VINEYARD: Ebenezer at 320m elevation on grey/white sand over orange/red clay

VARIETAL: 97% Grenache, 3% Mataro

VINE AGE: Approximately 70 years old

SOIL/ROCK: Red to brown clay loam & de-composed granitic loam, quartz & ironstone

AVG. YIELD: 1.5t/a or 27hl/h

PRODUCTION: 200 cases

VINIFICATION: Small open fermenter, indigenous yeast, hand-plunging & pump-overs

MATURATION: On fine lees, neutral Austrian & French oak

BOTTLING: June '23, minimal So2

ACIDITY: 5.2g/l

ALCOHOL: 14.6%