

# HEAD

BAROSSA

## 2023 HEAD

### *Riesling*

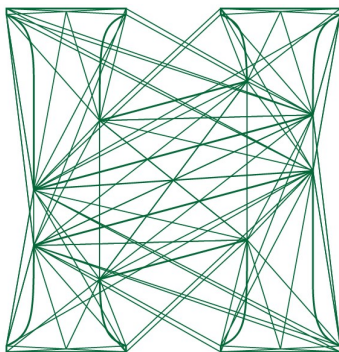
EDEN VALLEY, BAROSSA



We have been incredibly lucky with Rieslings from Eden Valley over the last 4 vintages. The weather has been mild and the lack of any severe heat events helps with retention of acidity and long, slow ripening for complexity. 2023 was the last of 3 'La Nina' years in a row for Australia.

During the 2023 vintage, to counter the high acids I allowed the Riesling a slow but **full malo-lactic fermentation on lees in neutral oak & stainless steel** with **no sulphur** until bottling. This is not a traditional technique for Eden Valley Riesling but instead gives a balance and softness to the wine without requiring loads of sugar to offset the acid. It also allows lower use of preservative. Win/Win.

The wine shows powerful fruit and texture with citrus, lemon and grapefruit together with a textural, mineraly and dry finish. Drink with roast chicken or fish with white sauce. *Alex Head*



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

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

VARIETAL: 100% Riesling

VINE AGE: 60 years

SOIL/ROCK: Sandy loam over decomposed granite

AVG. YIELD: 1.5t/a

PRODUCTION: 250 cases

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

BOTTLING: Feb '24, minimal So2

ACIDITY: pH 2.9 TA 6.6g/l

ALCOHOL: 13.0% g/f 0.3g/l