

HEAD

BAROSSA

2023 HEAD ROSÉ

Grenache

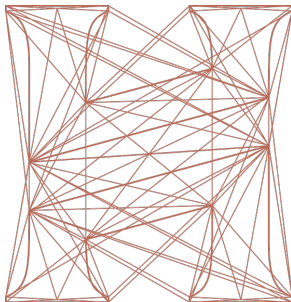
BAROSSA



This comes from Grenache vineyards grown bio-dynamically and picked specifically for Rosé production. We press immediately and use white wine-making techniques (Vin-Gris style). Small amounts of Mataro are used for spice aromas. Then Vermentino, Riesling and Viognier from Eden Valley add citrus aromas to the strawberry and cream notes.

This is a delicate looking Rosé with real power and presence. Perfect with or without food/clothes.

Pale salmon with a touch of copper. The nose shows pink grapefruit, apricot, stone-fruit & raspberries. The palate shows a rich texture with tinned peach syrup, strawberries & cream and a persistent minerally finish. Perfect with seafood, salads or straight up! Drink now. *Alex Head*



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

VINEYARD: Nuriootpa (280m), Ebenezer (320m), Mengler's Hill (500m)

VARIETAL: 85% Grenache, 5% Mataro, 5% Viognier
3% Vementino, 2% Riesling

VINE AGE: Average 35 years

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

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

PRODUCTION: 800 cases

VINIFICATION: Handpicked fruit with some whole bunch press into stainless steel, indigenous yeast. Malolactic fermentation blocked, Viognier (5%) is barrel fermented

BOTTLING: September '23, minimal So2

ACIDITY: 5.5g/l

ALCOHOL: 13% g/f 1.0g/l