

HEAD

BAROSSA

2023 HEAD 'THE CONTRARIAN'

Viognier

EDEN VALLEY, BAROSSA



Each vintage I like to express the Barossa in a contrary manner. 'The Contrarian' is my indulgent, creative winemaking outlet and challenges traditional concepts around Barossan wine.

I have been working with Viognier for 18 years now, co-fermenting with Shiraz and helping add to the texture and aromatics of my rosé. Only recently deciding to bottle Viognier on its own after a second visit to Viognier vineyards at Chateau Grillet in the Northern Rhone. This is now our fourth release of Viognier from the same high-altitude vineyard (480m) in Eden Valley. We processed and matured the wine using very traditional/slow techniques to preserve acidity and flavour.

Designed to age long term in the cellar and reward the patient, this wine will surely blossom with time. 1 barrel (50 dozen) produced.

Delicate white flowers, light ginger and white-skinned stone fruits give way to a tangy citrus-driven spine of tingly acidity. Try with white fish, chicken or goats cheese. *Alex Head*



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

VINEYARD: Flaxman Valley (100% Eden Valley) at 480m elevation

VARIETAL: 100% Viognier

VINE AGE: 22 years

SOIL/ROCK: Red/orange clay, ironstone & quartz

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

PRODUCTION: 50 dozen

VINIFICATION: Whole-bunch press straight to barrel & 100% Malo-lactic fermentation

MATURATION: 9 months on fine lees in Austrian oak

BOTTLING: December '23, minimal So2

ACIDITY: 6.2g/l

ALCOHOL: 12.5%