HEAD
BAROSSA



2025 HEAD RED

Cabernet Sauvignon

BAROSSA & EDEN VALLEYS

'HEAD RED' wines are produced with balance and drinkability in mind without sacrificing true Barossan character.

I started making Barossa cabernet in 2010 and initially felt it could be a wonderful blending tool for the shiraz we produce. As time passed and my 'Vineyard Monopoly' game improved I felt it was time to put a cabernet blend together for individual bottling. In 2022 I discovered a 1950 planted vineyard on the white wind-blown sands of Ebenezer. There was a wonderful history of wine coming from the vineyard and I knew given time we could create something unique & special.

From the warm 2025 vintage we have produced a ripe, modern, juicy and open style of Cabernet, enhanced further with a small component of Eden Valley merlot. There's classic notes of currants, black cherry, tobacco and ripe plum. We even added some subtle new oak to deliver some cocoa laced tannins… And there you have it… a classic Barossa Cabernet! *Alex Head*

Ken Gargett
Wine Pilot

93 Pts

Vibrant purple/maroon with a magenta rim, the nose revealed notes of chocolate, animal hides, blackcurrants, coffee grinds, leather, a flick of vanilla and black cherries. There is good concentration throughout with fine balance and a supple and sleek texture through to satiny tannins. The wine has excellent length and on the finish we see the emergence of notes of tobacco leaves, cassis and even more chocolate. The palate lingers beautifully and it should continue to do so for another eight years. Like this a lot.

RAINFALL:	203ml (April '24-March '25 avg. 466ml at Nuriootpa)
VINEYARD:	Ebenezer (Barossa Valley 85%), Eden Valley (15%)
VARIETAL:	85% Cabernet Sauvignon, 15% Merlot
VINE AGE:	Cabernet was planted in 1950 & Merlot in 1980.
SOIL/ROCK:	White/grey sandy loam over red & orange clays, quartz & ironstone.
AVG. YIELD:	1.5 t/a or 24hl/h
PRODUCTION:	300 cases
VINIFICATION:	Closed fermenters, indigenous yeast, 14-day ferment. 10% new French oak Hogsheads for 11 months.
BOTTLING:	February '26, minimal So2, unfined & lightly filtered
ACIDITY:	pH 3.50 T.A. 5.6g/l
ALCOHOL:	14.5% G/F: 0.5g/L

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