

# HEAD

BAROSSA

## 2024 HEAD RED

GSM

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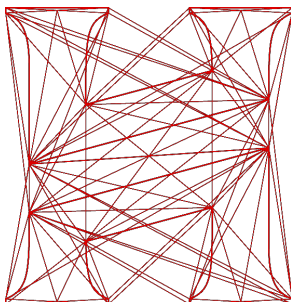


The 'HEAD RED' wines keep elegance and restraint in mind within a boundary of Barossan tradition. There is always accessibility and drinkability at their heart.

The GSM contains the three most important old varieties of the Barossa, creating a magical blend where the whole is greater than the sum of its parts. The Grenache components are sourced from three different old bush-vine vineyards across the Barossa Valley and then matured in large old foudre. The Shiraz component is from the Eden Valley giving structure & dried herb aroma and the Mataro is sourced from two 50yo blocks in Ebenezer & Vine Vale on sandy soils for spice and tannin.

When blended perfectly, the Grenache, Shiraz & Mataro together tell a story of Barossa's unique wine heritage. The balanced sweet red to blue fruits, baking spices, dried herbs and harmony allow graceful aging, further complexity and more pleasure. Our GSM is perfectly versatile with any Mediterranean style cuisine and ready to match any strength of dish — even chocolate!

*Alex Head*



RAINFALL: 411ml (April '23-March '24 avg. 513ml)

VINEYARD: Krondorf, Ebenezer, Mengler's Hill at 280-480m elevation

VARIETAL: 70% Grenache, 15% Shiraz, 15% Mataro

VINE AGE: 60-80 years

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

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

PRODUCTION: 1,500 cases

VINIFICATION: Open fermenters, indigenous yeast, 10% whole-bunch retention, 10-day ferments, pump-over daily. Old 2,250L oak for Grenache & 500L barrels

BOTTLING: February '25, minimal So2, unfined

ACIDITY: pH 3.70 T.A. 5.0g/l

ALCOHOL: 14.0% G/F: 0.4g/L