HEAD
BAROSSA

2020 HEAD ‘HEART & HOME’

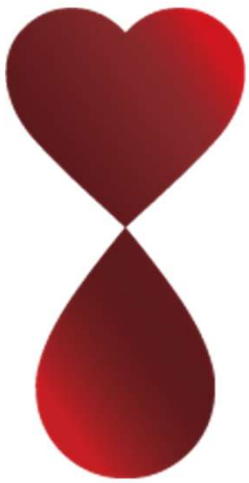
DRY RED

BAROSSA



This very traditional Australian ‘Dry Red’ style has been part of my heart for many years and literally reminds me of home when I get it in the glass! Bizarrely it was a chance conversation about Shiraz & Cabernet Sauvignon with Phil Lehmann which led me down a path of blending enlightenment. How do we make wine quality even better thru the art of blending the two ‘hero’ varieties of the Barossa? Well, believe it or not there is a trick and roughly you need to find the point at which they don’t fight each other! Lots of fine tuning.. ;) Certainly, this is the best value, most traditional and emotional Barossan style within the portfolio. Thank goodness we never gave up on Cabernet! *Alex Head*

The Real Review **93 Pts** *“..dark purple rim, Blackberry, Olive and dark slate aromas… A remarkable exercise in controlled power at seriously good value pricing.”*



RAINFALL:	321ml (April 19-March 20 avg. 471ml)
VINEYARD:	Light Pass & Greenock at 280-320m elevation (100% Barossa Valley)
VARIETAL:	79% Cabernet Sauvignon, 21% Shiraz
VINE AGE:	30 years average
SOIL/ROCK:	Sandy loam/river sand, red clay, bluestone & ironstone
AVG. YIELD:	2.0t/a or 34hl/h
PRODUCTION:	1,000 cases
VINIFICATION:	2-5t open top, indigenous yeast, two week ferment, hand-plunging & pumpover twice daily
MATURATION:	On fine lees, 10% new French oak, mix of 300L & 228L
BOTTLING:	March 21, minimal So2
ACIDITY:	5.5g/l
ALCOHOL:	14.3%

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