HEAD
BAROSSA

2025 HEAD RIESLING

Riesling

EDEN VALLEY, BAROSSA



From one of the great Riesling vineyards of the Barossa's Eden Valley and certainly, the most beautiful! This is only the second vintage we have worked with Trial Hill fruit and it is clear this is a very special and unique site.

In 2025 the fruit seemed to handle the warmer year very well giving us an even more powerful style than the 2024. Yields were down slightly at 1 tonne per acre mainly due to the heat in the last three weeks of ripening. Again, we used a clay sunscreen spray in the fruit zone which held the quality well above what we were seeing elsewhere in the valley.

The 'Trial Hill' vineyard near Pewsey Vale is where owner Joel Mattschoss farms the land. These approximately 80 year-old vines are north-east facing, sitting at 440-470m altitude and dry grown on a 1.8 hectare terraced and contoured site. The soils are grey-brown skeletal soils from parent quartzites and mica schists. *Alex Head*

Andrew Caillard MW
The Vintage Journal
95 Pts

"The fruit for this superb Riesling is sourced from the Trial Hill Vineyard at Pewsey Vale, a 1.8-hectare site, which is terraced and contoured, with dry-grown 80-year-old vines. The quality of this wine puts Alex well in the conversation with our very top Riesling producers. It is immediately apparent that there is serious intensity here. The nose gives us notes of limes, jasmine, citrus, bathroom talc and hints of lavender. There is bright acidity, fine balance and good focus, with real energy and excellent length. The wine will enjoy a thrilling future for at least the next 15 years, longer if necessary. Love it. Drink now–2040"

RAINFALL:	410ml (April '24-March '25 avg. 683ml) – Mt Crawford over 30 years
VINEYARD:	'Trial Hill Vineyard' terraced and contoured at Pewsey Valley 440-470m elevation (Eden Valley). Grown By Joel Mattschoss
VARIETAL:	100% Riesling
VINE AGE:	80 years
SOIL/ROCK:	Grey-brown skeletal soils from parent quartzites & mica schists
AVG. YIELD:	15hL/h
PRODUCTION:	300 cases
VINIFICATION:	Hand-picked fruit, whole-bunch pressed, fermented in stainless steel and aged on lees for 3 months
BOTTLING:	July '25, minimal So2
ACIDITY:	pH 2.96 TA 7.3g/l
ALCOHOL:	11.8% g/f 4.6g/l

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