HEAD
BAROSSA

2022 HEAD ROSÉ

Grenache

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From Grenache vineyards grown & picked specifically for Rosé production. We press immediately and use white wine-making techniques (Vin-Gris style). There is no Saignee or bleed-off used at all as then there is need for adjustment in the wine. Approximately 5% barrel fermented Viognier & Riesling from Eden Valley is always added for a creamy texture, apricot aroma and perceived sweetness.

This is a delicate looking Rosé with real power and presence. Perfect with or without food/clothes.

Pale salmon with a touch of copper. The nose shows pink grapefruit, apricot, stone-fruit & raspberries. The palate shows a rich texture with delicate citrus, strawberry and a dry, persistent mineral finish. Perfect with seafood or salads. Drink now.
Alex Head

"2022 is wonderfully expressive and threw us some delightfully aromatic wines over previous years." Alex Head

RAINFALL:	435ml (April 21-March 22 avg. 475ml)
VINEYARD:	Williamstown (310m), Nuriootpa (280m), Mengler's Hill (500m)
VARIETAL:	90% Grenache, 5% Viognier, 5% Riesling
VINE AGE:	25 years
SOIL/ROCK:	Sand, red/yellow clay, limestone, quartz & ironstone
AVG. YIELD:	2.0t/a or 34hl/h
PRODUCTION:	500 cases
VINIFICATION:	Handpicked fruit with some whole bunch press into stainless steel, full solids and indigenous yeast. Malolactic fermentation blocked, Viognier (5%) is barrel fermented
BOTTLING:	July 22, minimal So2
ACIDITY:	5.0g/l
ALCOHOL:	13% G/F: 3gm/L

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