

HEAD

BAROSSA

2024 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-Grise style). Small amounts of Mataro are used for spice aromas. Then Vermentino & Viognier from Eden Valley add citrus aromas to the strawberry & cream notes.

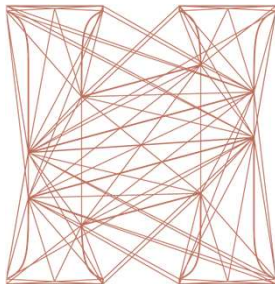
This is a delicate looking Rosé with real power and presence. Perfect with or without food.

Pale salmon with a touch of copper. The nose shows pink grapefruit, apricot, stone-fruit & raspberries. The palate shows a rich texture with tinned peach syrup, strawberries & cream and a persistent mineral finish. Perfect with seafood, salads or straight up! Drink now. *Alex Head*

David Brookes
Halliday Wine
Companion

94
Pts

“Light salmon/onion skin in the glass for this grenache rosé with aromas of ruby red grapefruit, raspberry, redcurrant and red apple fruits with just a whiff of watermelon. Hints of wildflowers, stone, almond paste, fennel tops and soft spice. There’s a swell of raspberry and blood orange on the palate, a lovely textural slide and a brisk mineral cadence, finishing dry and savoury.”



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

VINEYARD: Nuriootpa (280m), Ebenezer (320m), Menglers Hill (500m)

VARIETAL: 85% Grenache, 10% Mataro, 5% Viognier

VINE AGE: Average 50 years

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

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

PRODUCTION: 800 cases

VINIFICATION: Handpicked fruit with some whole bunch press into stainless steel, indigenous yeast. Malolactic fermentation blocked, Viognier (5%) is barrel fermented

BOTTLING: July 24, minimal So2

ACIDITY: pH 3.3 TA 5.2g/l

ALCOHOL: 12.5% g/f 2.5gm/L