HEAD
BAROSSA

2018 HEAD "THE CONTRARIAN"

Shiraz

BAROSSA



Each vintage I like to express the Barossa in a contrary manner. 'The Contrarian' is my indulgent, creative winemaking outlet and challenges traditional concepts around Barossan Shiraz.

We source Shiraz from vineyards in the Eden Valley which develop flavour at lower than usual alcohols and show ripeness in their stems too. We use a different medium for fermentation in cement; which holds the acidity and tannins in a fresher light. We mature (instead of age) the wine in oak that is 10 times larger than a traditional barrel and bottle a little earlier too.

We love what we see in this expression of the Barossa and feel it is a style worthy of your table. *Alex Head*

Gary Walsh
The Wine Front

94 Pts

"Boysenberry, blackberry, five spice, grilled meat, dried herbs, some violet and chamomile. Medium-bodied, grilled meat and spice, sweet dark fruit, grainy tannin, tight acidity, fair old grip on a good finish, some dried herbs trailing. Excellent. I think time will be very kind to it. Drink: 2022–2030+."

RAINFALL:	421ml (April '18-March '19 avg. 468ml)
VINEYARD:	Flaxman Valley, Keyneton and Mengler's Hill (100% Eden Valley) at 400-490m elevation
VARIETAL:	100% Shiraz
VINE AGE:	25-35 years average
SOIL/ROCK:	Sandy loam over granite & brown/red clay, ironstone, quartz over orange clay
AVG. YIELD:	2.0t/a or 34hl/h
PRODUCTION:	250 cases
VINIFICATION:	3t open top cement fermenter, indigenous yeast, 50% whole-bunch, two-week ferment, hand-plunging & pumpover twice daily
MATURATION:	12 months on fine lees in a four-year-old French 2,250L foudre
BOTTLING:	March '19, minimal So2
ACIDITY:	5.3g/l
ALCOHOL:	13.6%

enquiries@headwines.com.au | +61 413 114 233 | headwines.com.au