

HEAD

BAROSSA

2023 HEAD RED

Shiraz

BAROSSA & EDEN VALLEYS



A rather large jigsaw puzzle of 15 very unique Barossa vineyards are used for HEAD RED Shiraz. They mostly come from the higher altitude, rocky, cooler sites of the Eden Valley. In the winery there is very little ‘fancy’ winemaking, allowing the vintage and Barossa character to show clearly.

The 2023 Head Red Shiraz was produced from a La Nina weather affected year. The cool/humid conditions gave the vines time to produce fruit (particularly shiraz) that has both complex tannins & garrigue flavours. There’s depth & texture in the mid palate, with some of the aromatic prettiness of 2017. We also pushed a little whole-bunch fermentation into some of the Eden Valley components and co-fermented with some viognier. Unusually high level of new oak in the 2023 HEAD RED Shiraz as all the Old Vine parcels were included in the final blend (no Old Vine Shiraz in 2023).

I adore blending this wine as it is a chance for me to play with the old adage, ‘The whole is greater than the sum of its parts’. Certainly, the best value, most traditional style and most popular wine of the portfolio.

“A plum/purple hue, the nose is redolent of black cherries, graphite, cocoa powder, black fruits and ripe plums. Alluring perfumes abound. There is a line of fine acidity, good balance, a sleek texture and real persistence. The palate sees the emergence of dark chocolate and smoked meats. Love it. A ten year proposition. This is such great buying.”

Ken Gargett
Winepilot

93
Pts

RAINFALL:	573ml (April '22-March '23 avg. 438ml)
VINEYARD:	Angaston, Ebenezer, Greenock, Krondorf, Nuriootpa & Stone Well at 260-480m elevation (70% Barossa Valley, 30% Eden Valley)
VARIETAL:	90% Shiraz, 5% Cabernet Sauvignon, 4% Merlot/Cab Franc/Malbec/Petit Verdot/Petite Sirah, 1% Viognier
VINE AGE:	30-130 years old
SOIL/ROCK:	Sand, red/yellow clay, limestone, bluestone, quartz & ironstone.
AVG. YIELD:	2.0t/a or 34hl/h
PRODUCTION:	2,300 cases
VINIFICATION:	2-10t open fermenters, two-week ferments, punchdown/pumpovers twice daily
MATURATION:	18 months on fine lees, 8% new French oak
BOTTLING:	September '24, minimal So2
ACIDITY:	5.5g/l
ALCOHOL:	14.1%