

## 2024 HEAD 'Old Vine'

### Shiraz

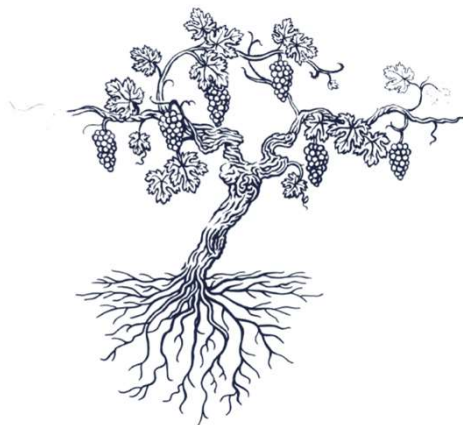
BAROSSA & EDEN VALLEYS



I am privileged to work with small parcels of fruit from old, dry-grown, hand-pruned and picked vineyards across the Barossa.

We were utterly spoilt for choice in 2024 with many blocks across the Barossa & Eden Valley making a strong statement for inclusion in the 'Old Vine' Shiraz. At Ebenezer (Planted 1950s) we used the Riebke Schrapel Block as the base, then Mengler's Hill Block 8b & 12 (Planted 1960s), Mattschoss Trial Hill (Planted 1940s) and finally a touch of Cabernet Sauvignon from Moculta (Planted 1980) & Ebenezer (Planted 1950).

Old Vine is not an exercise in ripeness and we hope the gentler extraction techniques we use help to convey an elegance to our offering. Combine this with 20% new barriques 11 months and the wonderful richness and sweetness of 'Old Vine' fruit remains in focus. The 2024 has an extra layer of richness and texture and is our finest to date – it will blossom when approached by richer protein dishes. Bottled unfinned under Stelvin capsule. *Alex Head*



RAINFALL: 411ml (April '23-March '24 avg. 469ml)

VINEYARD: Ebenezer, Mengler's Hill, Moculta & Pewsey Vale at 300-480m elevation (70% Barossa Valley, 30% Eden Valley)

VARIETAL: 95% Shiraz, 5% Cabernet Sauvignon

VINE AGE: 75, 60, 45, 75, & 85 years old

SOIL/ROCK: White/yellow sand, red/orange clay, sandstone, limestone, quartz & ironstone.

AVG. YIELD: 1.5t/a or 34hl/h

PRODUCTION: 300 cases

VINIFICATION: 2t open top, indigenous yeast, two week ferment, hand-plunging & pump-over twice daily

MATURATION: On fine lees, 15% new French oak with 228L, 300L & 500L

BOTTLING: April 2025, minimal So2

ACIDITY: 5.7g/l

ALCOHOL: 14.3%