

2024 HEAD RED

Shiraz

BAROSSA & EDEN VALLEYS



A rather large jigsaw puzzle of 10 very unique Barossa vineyards are used for HEAD RED Shiraz. They mostly come from the higher altitude, rocky, cooler sites of the Eden Valley as a preference for the style of Barossa Shiraz I like to drink & cellar. In the winery there is very little 'fancy' winemaking, allowing the vintage and Barossa character to show clearly.

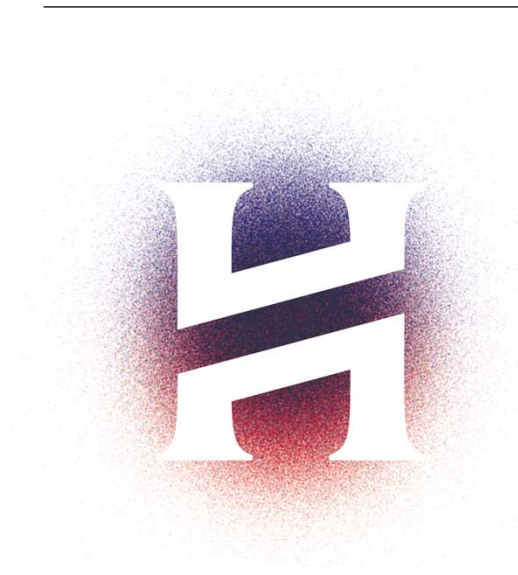
The 2024 Head Red Shiraz was produced from a La Nina weather affected year. The mild conditions gave the vines time to produce fruit (particularly shiraz) that has both complex tannins & garrigue flavours. There's depth & texture in the mid palate and some of the sweetness of fruit/tannin seen in 2018 & 2022. We also pushed a little whole-bunch fermentation into some of the Eden Valley components and co-fermented with some viognier.

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 and most popular wine of our offerings. The 2024 will rank right up there with the best HEAD RED Shiraz we have produced. Alex Head

Ken Gargett
WINEPILOT



The very fine 2024 vintage has resulted in a most successful effort. An appealing purple/maroon hue here, this wine is plush and generous and attractively perfumed. We have notes of cocoa powder, violets, gentle spices and mocha. There is a fine line of acidity running the full journey and the wine is well balanced throughout. Seriously impressive length, this is delicious and should remain so for at least the next 8-12 years. Lots to love here. Drink now-2037



RAINFALL:	411ml (April '23-March '24 avg. 469ml)
VINEYARD:	Angaston, Ebenezer, Greenock, Moculta & Stone Well at 260-480m elevation (75% Barossa Valley, 25% Eden Valley)
VARIETAL:	87% Shiraz, 5% Mataro, 4% Cabernet Sauvignon, 3% Petite Sirah, 1% Viognier
VINE AGE:	30-60 years old
SOIL/ROCK:	Sand, red/yellow clay, limestone, bluestone, quartz & ironstone.
AVG. YIELD:	2.0t/a or 34hl/h
PRODUCTION:	1,550 cases
VINIFICATION:	2-10t open fermenters, two-week ferments, punchdown/pumpovers twice daily
MATURATION:	11 months on fine lees, 5% new French oak
BOTTLING:	February '25, minimal So2
ACIDITY:	5.6g/l
ALCOHOL:	14.5%