

HEAD

BAROSSA

2025 OLD VINE

Shiraz

BAROSSA & EDEN VALLEY



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

We were utterly spoilt for choice in 2025 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's 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 Ebenezer (Planted 1950).

Old Vine is not an exercise in ripeness and we hope the gentler extraction techniques we use help to convey an approachability & elegance to our offering. Combine this with only 10% new French oak barriques over 11 months and the wonderful richness and sweetness of 'Old Vine' fruit remains in focus.

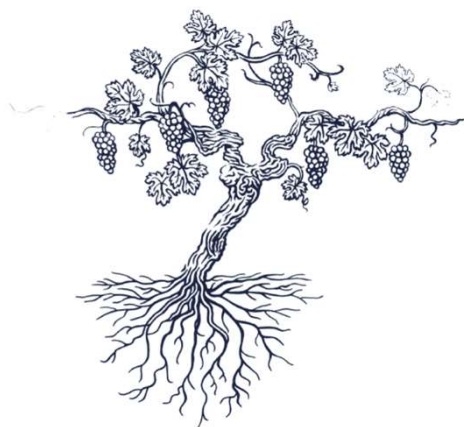
The warmer 2025 season brings an extra layer of richness and texture and is our finest to date – it will blossom with short cellaring and when approached by heartier protein dishes. Bottled unfiltered & lightly filtered under Stelvin capsule.

Alex Head

Ken Gargett
Wine Pilot



Loved it. Black/opaque purple in colour with a vibrant dark magenta edge. A soft and cuddly style, generous and approachable, aromas weave through chocolate, soy, cloves, mocha, coffee beans, mulberries, plums and licorice. There is fresh acidity running the length and the entire thing is just delicious. If you love Barossa Valley Reds, this is for you and it represents brilliant value. Soft in texture but chockful of flavour. For enjoying over the next ten to fifteen years.



RAINFALL: 203ml (April '24-March '25 avg. 466ml at Nuriootpa)

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

VARIETAL: 95% Shiraz, 5% Cabernet Sauvignon

VINE AGE: 66 to 86 years old

SOIL/ROCK: White/grey sandy loam, red/orange clay, sandstone, limestone, quartz & ironstone.

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

PRODUCTION: 400 cases

VINIFICATION: 3t open top, indigenous yeast, two-week ferments.

MATURATION: On fine lees, 10% new French oak with 228L, 300L & 500L

BOTTLING: February 2026, minimal So2

ACIDITY: 6.2g/l

ALCOHOL: 14.3%