HEAD
BAROSSA

2020 HEAD ‘THE CONTRARIAN’

Viognier

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 wine.

I have been working with Viognier for 16 years now and have always left other winemakers to bottle the wine. The main reasons are that I do not enjoy drinking the style that is put forward in Australia let alone Condrieu. On my second visit to Chateau Grillet in 2013 I decided I would one day ‘chase’ their style but would need to bide my time and create the opportunity.

In 2020 I hand-picked a small batch from the highest altitude Viognier vines I could find. We processed and matured the grapes using what was a mix of older Grillet & Chablis techniques. We lost 1/3 of production to unacceptable aldehyde levels and bottled only 90 dozen.

Ultimately this is a wine that will blossom with bottle age but if you need to drink it young please find some soft cheese, perhaps Brillat-Savarin to help with the high acidity.

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

RAINFALL:	321ml (April 19-March 20 avg. 471ml)
VINEYARD:	Flaxman Valley (100% Eden Valley) at 480m elevation
VARIETAL:	100% Viognier
VINE AGE:	20 years
SOIL/ROCK:	Red/orange clay, ironstone & quartz
AVG. YIELD:	2.0t/a or 34hl/h
PRODUCTION:	90 cases
VINIFICATION:	Whole bunch Press straight to barrel & 100% Malo-lactic fermentation.
MATURATION:	12 months on fine lees in neutral French barrels
BOTTLING:	March 21, minimal So2
ACIDITY:	6.5g/l
ALCOHOL:	12.5%

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