

# HEAD

Barossa

## 2016 'The Brunette' Shiraz

MOPPA



RAINFALL: 433ml  
(April '15-March '16 avg. 547ml)

VINEYARD: Moppa at 360m elevation  
Farmed sustainably with organic principles

VARIETAL: 100% Shiraz (1654 clone)

VINE AGE: 25 years average

SOIL/ROCK: Red clay, quartz & ironstone

AVG. YIELD: 1.5t/a or 25hl/h

PRODUCTION: 300 cases

VINIFICATION: 2-5t open top stainless Steel, indigenous yeast,  
10% stem retention, two week ferment,  
hand-plunging & pumpover twice daily

MATURATION: On fine lees, 30% new French, 225L, 300L, 500L & 600L

BOTTLING: August '17, minimal So2, unrefined & unfiltered

ACIDITY: 6.0g/l

ALCOHOL: 14.5%

From a Shiraz vineyard planted on top of Moppa Hill (360m) at the highest elevation on the Western Ridge of the Barossa. The vineyard has a perfect easterly aspect and gradient to catch the morning sun and is shaded from the late heat of the day. The soils are lean red clays with mixed ironstone and quartz, producing optimum conditions for dark, savoury fruits and fine, structured tannins.

James Suckling/  
Nick Stock



*"...cherry liqueur, sugar plums, dark cherries, dark plums and hazelnuts. Full body with loads of chewy, highly structured tannins, which totally envelop the mouth. There is also an ever-present line of acidity to bolster this sleeping giant and hold it all together...remains vibrant. Drink in 2023."*

Gary Walsh  
The Wine Front



*"Moppa sub-region...the expression of terroir is pretty distinct. Earthy, coffee grounds, dark spices, black fruit, dried mint, a touch of tar. Full bodied, dense well-packed, almost silty tannin, richness and spice...a long finish. Savoury. Deep. Throbbing. It's excellent. Drink 2018-2036."*