

HEAD

BAROSSA

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2018 Old Vine GRENACHE

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Luckily, I have access to very small parcels of fruit from old, dry-grown, hand-pruned and picked vineyards of up to 160 years of age.

I decided early that making a Grenache the way Barossan families made table wines many generations ago would honour the years of back-breaking work required for keeping the vineyards feasible and sustainable.

Whole-bunch ferments, no crushing or temperature control, natural yeasts, hand plunged and foot trodden. Racked once during elevage of 12 months in larger barrels and always a small addition of old vine mataro for balance. Bottled unfined under Stelvin capsule. *Alex Head*

Gary Walsh
The Wine Front



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“Rosy perfume, raspberry, spice, fresh mint, milk chocolate and hazelnuts. Medium-bodied, silky glycerol feel, ripe fine tannin buried under it, succulence of red fruit with some dried herb, beautiful texture, and a very long, pretty finish. Drink after a year or two more in the cellar.”



RAINFALL: 421ml
(April '17-March '18 avg. 468ml)

VINEYARD: Springton and Koonunga at 240-420m elevation
(92% Eden Valley, 8% Barossa Valley)

VARIETAL: 92% Grenache, 8% Mataro

VINE AGE: 131-160 years

SOIL/ROCK: Red/yellow clay, quartz & ironstone

AVG. YIELD: 1.0t/a or 17hl/h

PRODUCTION: 250 cases

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

MATURATION: On fine lees, 10% new French oak, mix of 600L & 500L

BOTTLING: March '19, minimal So2

ACIDITY: 5.1g/l

ALCOHOL: 14.1%