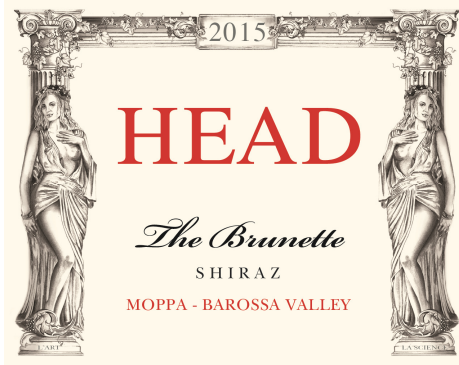


HEAD WINES

of the Barossa Valley

2015 HEAD 'The Brunette' Shiraz Moppa



Rainfall:	486ml (April 14' to March 15', Ave. 547ml)
Vineyards:	360m elevation, Moppa. Farmed sustainably with organic principles.
Varietals:	97% Shiraz (1654 clone), 3% Mataro.
Age of Vines:	Average of 25 years.
Soil/Rock:	Red clay, quartz & ironstone.
Ave. Yields:	1.5 t/a or 25hl/h.
Production:	200 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, 33% new French oak 225L barriques.
Bottling:	August 16', Minimal So2, Unfined & Unfiltered.
Acidity:	5.8 g/l
Alcohol:	14.2%

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.

Thick with blackberry fruit aromas and flavors. Tarry and darkly spiced. Really brooding. Tannins are cast in dense yet smooth form. The depth of flavor here is stunning, as is the balance. Drink now for a decade or more. Screw cap.

Rated : **95 Points**, James Suckling/Nick Stock.