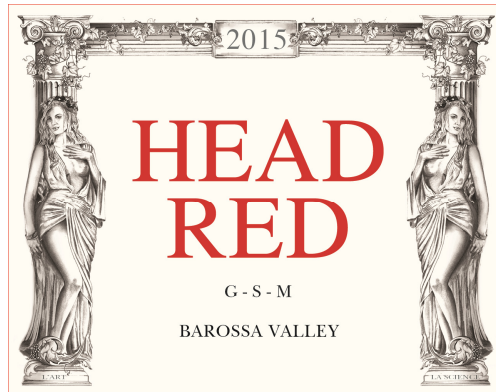


HEAD WINES of the Barossa Valley

2015 HEAD RED G-S-M



| | |
|---------------|--|
| Rainfall: | 486ml (April 14' to March 15', Ave. 547ml) |
| Vineyards: | 260-500m elevation: Ebenezer, Greenock, Krondorf, Siegersdorf, Marananga, Mengler's Hill, Springton. Farmed sustainably with organic principles. |
| Varietals: | 60 % Grenache, 30% Mataro, 10% Shiraz. |
| Age of Vines: | 50 to 155 years. |
| Soil/Rock: | Sand, red/yellow clay, limestone, quartz & ironstone. |
| Ave. Yields: | 2.0 t/a or 34hl/h. |
| Production: | 1000 cases |
| Vinification: | 2-5t open top, indigenous yeast, 15% whole-bunch retention, two week ferment, hand-plunging & pumpover daily. |
| Maturation: | On fine lees, 3% new French oak, mix of 600L, 500L & 300L. |
| Bottling: | March 16', Minimal So2, Unfined & Unfiltered. |
| Acidity: | 5.5 g/l |
| Alcohol: | 14.5% |

'HEAD RED' GSM is a blend across multiple 'Old Vine' Barossa vineyards allowing a snapshot of the overall vintage quality. It also contains de-classified barrels from some of the best vineyards in the portfolio. Ultimately in search of balance, length & complexity, it's a chance for me to play with the old adage, 'The whole is greater than the sum of its parts'. 'HEAD RED' GSM is the best value, most approachable and classical expression of a Southern Rhone blend I can produce each year. Alex Head.

Love the meat, dark berry, smoke and leather aromas here. Full body, round and velvety tannins and a savory finish. This is such a drink-me-now red. Complex and satisfying. Screw cap. 94 Pts James Suckling/Nick Stock.

Raspberry juice, musk, spice and perfume. Medium bodied, supple and succulent, ultra-fine powdery tannin, clean acidity, a touch of meatiness, with a smattering of dried herb and brick dust tannin cleaning up the finish. Flat out delicious: a bonus point for that. 93 Pts Gary Walsh – Winefront.