

RedHeads

Night of the Living Red

South Australia • Durif / Shiraz / Touriga • 2019

Over the course of three days there have been numerous reports from witnesses hearing strange noises in the local vineyards. There were no definite sightings until Monday 26th April when the creature first came into view. It was first spotted among the Durif and the Shiraz and then later in the Touriga. It is likely that this was the same creature but it is too early to confirm at this stage. It was finally tracked down to the Studio, where a few hardy souls were able to harness it, bound by oak clasped in metal. A brooding vinous core, beating frenzied passion through its veins, thick and deep as blood.



Grape Variety: 55% Durif, 30% Shiraz, 15% Touriga
Region: South Australia

The Growers: Alex Trescowthick heads up the team at the newly 'rooted' RedHeads cellar in the Barossa. For this punchy red, every year they sweet-talk grower Joe Roccat to ensure they get a full load of his remarkable Durif grapes, grown at One Tree Hill. To this they add premium Cabernet from fifth generation grower Adrian 'Hoffy' Hoffman in the Barossa's Ebenezer. With some of his vines over 130 years old, Hoffy is a bit of a legend.

Winemaking: The two vats of grapes make a fine combination, perfected by a drop of Touriga Nacional that has been aged in a traditional solera system (traditional to Spain's Jerez, not the Barossa) to be totally mellow and delicious.

Tasting Notes: Rich and deep, this blood curdling blend is made of Durif, Touriga and Shiraz. The result is dense, dark and moody, rich to its core. Dark blackberry fruit, mulberry and plum with dried rose petals, aniseed and mint spice notes. So big you can pair it with a glass of itself. A complex beast it might just put hairs on your chest.

Food Pairing: This wine pairs well with a hearty casserole.

Ageing: This wine will cellar 8 to 10 years.

Alc. Vol: 14.5%