

Rusty Roof

Adelaide Hills • Barbera • 2019



The Story

When it came to finding our new winery site in the Barossa, we were spoilt for choice. We started out in McLaren Vale, all those years ago, but we knew we wanted our new home to be in the Barossa.

So how did we pick Angaston Road?

Well, it called to us, it had a certain charm, it was the old shed with a rusty roof and auburn tiles: a true RedHead! The site also has a great vineyard, plenty of space for our new winery - an ancient listed cottage - we knew we had to have it. The old "rusty roof" shed is on its last legs but it's ours and we love it.

The 'Rusty Roof' range is for our small parcels of fruit that we sniff out that show great potential then lead to absolute gems in the winery, but we may not have the luck to land them again.

The Wine

We sourced the grapes from the Armadio vineyard in the Adelaide Hills. The fruit was planned for R'Dotto Royale but the fruit looked so good on its own that it was given a its own label. There are only 95 cases of this wine and it might not be back.

Tasting Note

Rather than make an Italian style wine, we let the fruit do the talking. The wine is an 'Aussie' style Barbera, fruit-driven with medium-soft tannins. The palate is rich with blueberries, mulberries and spice and an easy-to-drink wine that will perfectly complement food. As is the norm for wine-drinkers these days, it is ready to enjoy but will go few years in the cellar too.

Awards;

No. 2 in the Adelaide Review top 100 Wines
TROPHY 2019 Adelaide Hills Wine Show

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Grape: Barbera
Alcohol (abv): 14.5%
Cellar Potential: 8 years



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