

Rusty Roof

Langhorne Creek • Fiano • 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

The Fiano comes from Brad Case, an important grower for RedHeads, located in Langhorne Creek. Brad’s philosophy is much like RedHeads’, centering around sustainability and climate change, finding varieties that work best in the changing conditions. The 2019 vintage was hot, but Langhorne Creek enjoyed cool nights which allowed the vines to relax in the evening and the grapes to ripen at a gentler pace.

In the winery, we let Mother Nature take her course, allowing a natural ferment in barrel that was encouraged by the use of an especially selected Burgundy yeast strain. Matured for 3 months in barrel to lend a toasty backbone to the ripe and vibrant fruit palate.

Tasting Note

The nose is awash with citrus, honeydew and nutmeg. The palate has a lovely balance of acid and length, with just the cheekiest kiss of oak.

RedHeads
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Grape: Fiano
Alcohol (abv): 12.5%
Cellar Potential: 5 years



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