

RedHeads

Studio Bar

Mataro • Barossa Valley • 2021

Our Studio Bar range is 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.

Our label was inspired by the bar in the original RedHeads Studio which was adorned by posters and stickers the team had whacked on there. While the bar and labels looked jumbled together without thought, the wine in the bottle was laboured over and meticulously hand-crafted to create a unique and individual wine with varietal flavours.



Grape Variety:	Mataro
Region:	Barossa Valley
Vineyard:	Hoffman DV – Hoffmann family and Dimchurch Vineyards.
The Grower:	Three words. Adrian Hoffman. Ebenezer. That's enough to get Barossa Fans excited. A long-standing RedHeads friend and grower, Adrian's fruit is in high demand. Sourced from a single vineyard site for our GSM blend, just like the Grenache from around the corner, we couldn't help but single out four barrels for a stand-alone wine.
Winemaking:	Aged in a combination of French and American Oak.
Tasting Notes:	Dark berry and cherry notes combined with an earthy gaminess and spicy tannins. Velvety tannins that linger and complement food.
Food Match:	Suits earthy, rich flavoured foods such as grilled venison or wild mushrooms or a venison pie.
Ageing:	Up to ten years
Alc. Vol:	14.5%