

RedHeads

Studio Bar

Touriga • Barossa Valley • 2022

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: Touriga

Region: Barossa Valley

The Story: A Portuguese variety sourced from what we reckon is the best vineyard in South Australia – RedHeads' own vineyard! Planted in 2019, only four rows were selected and matured in seasoned oak. The remainder of the vineyard was reserved for our Night of the Living Red and Return of the Living Red labels.

Winemaking: Picked and brought into RedHeads' winery only metres away, the grapes were fermented in open top fermenters and hand-plunged before being pressed into seasoned oak French and American Hogsheads and for 9-10 months.

Tasting Notes: A fresh, fruit-driven style loaded with cherries and Turkish Delight on the nose. The finish is savoury with silky tannins. A medium-bodied, new age Touriga!

Food Match: Pair with BBQ duck breast.

Ageing: 8 to 10 years.

Alc. Vol: 13%