



**RedHeads**  
@redheadswine

**VINTAGE 2020: THE SECOND SHEDITION!**

## FROST, FIRE, DROUGHT AND DISEASE: WHO'D BE A WINEMAKER!?

Writing this in the middle of the current global situation really puts everything into perspective. An unprecedented crisis that makes you sit back and think. So far 2020 has been quite a year... and we're only in May. Who knows what's up next?!

The vintage was a tricky one with frosts hitting parts of South Australia early on, knocking some growers. Then, hit with serious draughts and high temperatures, came the next challenge of the year. On top of that came (what we hoped/thought) would be the only major crisis of the year: the bushfires.

They caused tremendous damage throughout South Australia, and the wider country, decimating vineyards and destroying livelihoods. All we, and anyone else, could do was sit back and wait nervously for the fires to die out and the smoke to settle.

A number of our growers, colleagues in the RedHeads Movement, came off badly; the Adelaide Hills suffering the most.

It can be difficult to look back at times like this but every cloud has a silver lining.

We are super excited with the fruit quality across the board this year. A feeling shared by a number of wineries - even when factoring in the loss to fire and smoke taint.

It was thanks to our growers that we



*Night harvesting at RedHeads*

were able to secure the quality of fruit that we did. We took advantage of the season and brought in as much fruit as we could from regions that had an excellent vintage.

Sometimes we only had a few minutes' notice when great fruit was rocking up! It really was a case of snapping it up before anyone else got their hands on it.

As you can imagine, this made it tricky to plan. There was a bit of juggling with fruit bins to ensure we retained our small batch philosophy.

We are very pleased to say vintage 2020 is locked and loaded. As Alex said back in March:

*"Low yields, high quality, a winemaker's delight (and an accountant's nightmare)"*



*258 Angaston Road - Our Home!*



### Adelaide Hills

Despite the devastation of the bushfires, luckily, there are vineyards in the Adelaide Hills that have not been affected. To add insult to the very painful injury, Adelaide Hills was due to have an outstanding vintage (before the fires). Perfect weather, low disease pressure; the vines were heading towards perfection!

Vineyards outside the fire areas experienced a near perfect growing season with only a couple of short bursts of heat throughout summer. Mild conditions during ripening; mid 20-degree, mild days and cool nights allowed for amazing natural acidity retention.

Fruit within the fire zone was unfortunately rejected due to smoke taint which made up approximately 50% of total fruit intake. This, sadly, meant that we could not bring in our planned Barbera, Nebbiolo and Sagrantino.

*Varietals: Chardonnay, Shiraz, Viognier*

### Barossa Valley

Vintage 2020 started out well, albeit a little dry over winter and vineyards were pruned ready for budburst.

Spring arrived and it brought very little rainfall so we put our state-of-the-art irrigation system and accompanying 3.8mL capacity dam to good use for our vineyard. Spring nights were colder than average which affected budburst and Summer hit with a hot and dry December.



Top-notch Barossa Shiraz



What a view!

We had some very windy conditions during flowering which significantly upset fruit-set. This resulted in our growers in the Ebenezer area being down 80% in volume!

Late January and throughout February, when the berries start to ripen, conditions have been near perfect with mild and warm days producing some robust flavours. Great natural acidity retention in all regions and varieties. We were able to pick at the optimum time and colours are fantastic. Textbook Aussie Barossa Shiraz.

*Varietals: Shiraz, Cabernet Sauvignon, Chardonnay, Semillon, Riesling, Mataro, Grenache, Roussanne*

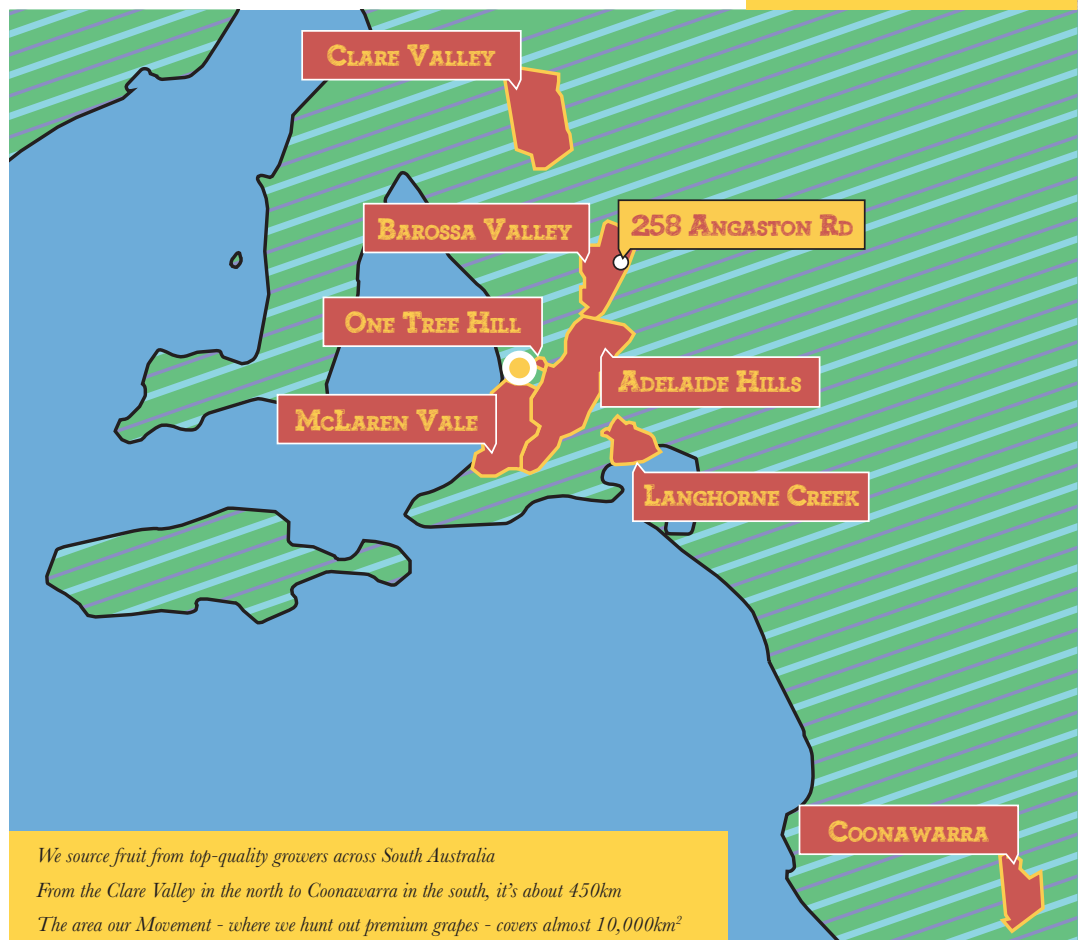
### Clare Valley

Once again, Clare Valley suffered from low rainfall throughout the growing season. The extended dry period meant crops were significantly reduced. Cabernet Sauvignon was so light we didn't end up picking it and we only picked a small volume of Malbec and Shiraz.

*Varietals: Malbec, Shiraz*



This year's vintage assistant: Keegan



We source fruit from top-quality growers across South Australia

From the Clare Valley in the north to Coonawarra in the south, it's about 450km

The area our Movement - where we hunt out premium grapes - covers almost 10,000km<sup>2</sup>



## Coonawarra

Coonawarra had a cracking vintage! We 'liberated' a lot of grapes from the big guys this year and what a year to do it. It was the Coonawarra of old! We picked late April which is later than average. Conditions were likened to that of Bordeaux, with cool nights and mild conditions that allowed grapes to ripen slowly and not bake.

We are particularly excited about the quality of Chardonnay this year – Coonawarra is similar in latitude to the Yarra Valley so experiences conditions ideal for Chardonnay. Cabernet, the classic Coonawarra varietal showed elegance and power – everything we want our Coonawarra Cabernet to display.

Two new wines will come from the Coonawarra from the 2020 vintage. Watch this space!

*Grapes: Cabernet Sauvignon,  
Chardonnay, Shiraz*

## Langhorne Creek

Our usual Shiraz vineyard was hit by frost this year during budburst which reduced our growers' crop by around 90%.

We managed to source fruit from a new grower and were even given the opportunity to select the top block. We left the rest for the big guys...

The mild weather during the growing season allowed for beautiful flavour development and even berry ripening.

*Varietals: Fiano, Shiraz*

## Limestone Coast

The last to be harvested. It was so cool in the end of vintage that they started to get frost in the Limestone Coast so we had to pick quickly before we ended up with Ice Wine! Low cropping, small berries with great colour and natural acidity.

*Varietals: Cabernet Sauvignon, Petit  
Verdot, Shiraz*

## McLaren Vale

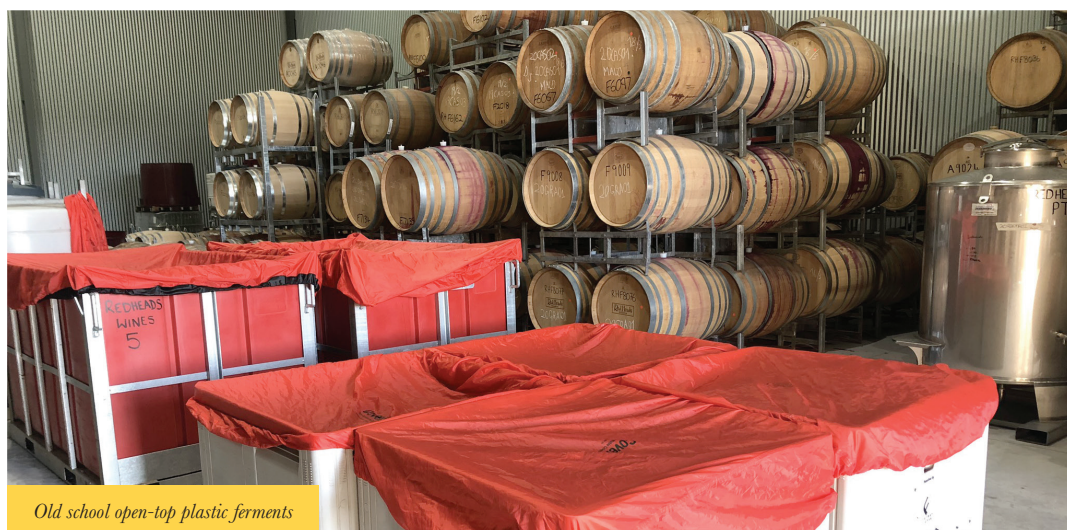
Crops were down this year due to lack of rain and dry mild weather conditions. Jeff McMurtrie and the Lloyd Brothers vineyard Shiraz, however... were perfect! This fruit will make its way into Coco Rotie making for a top wine for release in 2021.

For the first time, we bought in some organically grown Shiraz, Cabernet Sauvignon and Touriga from Jock

Bosworth, who managed to find us some special rows. We are excited to be launching a new organic wine from this Shiraz and the Cabernet Sauvignon and Touriga will go into Esule and our Zombie wines.

While crops were lighter, they had concentrated fruit flavours and great depth of colour!

*Grapes: Cabernet Franc, Cabernet  
Sauvignon, Shiraz, Touriga*



Old school open-top plastic ferments



Taking a break for a quick photoshoot



Look at the concentration on his face! Pumping expert Clement

## 2020 HARVEST

Cabernet Sauvignon  
Cabernet Franc  
Chardonnay  
Fiano  
Graciano  
Grenache/Garnacha  
Pinot Noir  
Malbec  
Mourvedre/Mataro  
Montepulciano  
Petit Verdot  
Riesling  
Roussanne  
Semillon  
Shiraz/Syrah  
Tempranillo  
Touriga, Viognier