

The Wine

Barossa Shiraz meets Clare Valley Shiraz, a combination from two of South Australia's favourite regions. We've produced our signature RedHeads from two of legendary growers: John Kalleske (Barossa) and Richard Hughes (Clare Valley). These two provide fruit for some of our most iconic wines and The Corroboree is no exception!

From Barossa pioneer and enduring legend John Kalleske's famed Koonunga estate Shiraz. He's an old friend of RedHeads and one of the best growers in the local area. The Clare Valley fruit is from Richard Hughes' old block Shiraz. Richard is a relatively recent addition to the RedHeads family but he has quickly become one of the most important!

Both parcels were harvested at optimum ripeness - as you'd expect! Only the best grapes make into The Corroboree. The fruit was fermented in stainless steel tanks and pumped over twice a day before being pressed off skins and racked to tank and oak for secondary ferment. Aged for 10 months in a combination of new and used French and American oak barrels.

Tasting Note

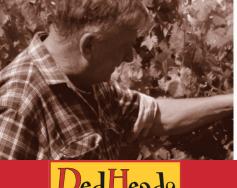
The perfect camp fire wine to share with friends. Layers of inky blackness that reveal spice, blackcurrant and depth beyond measure. The combination of the Barossa's boldness with the finesse and structure of the Clare Valley works a treat. A smoky, spicy and elegant treat.

Food Pairing

With its robust flavour and oaked spice, throw a steak on the barbie and pour yourself a glass of this hearty Barossa Shiraz. But if you prefer a vegetarian option, the complexity and fruit structure will pair well with a pearl barley, cannellini bean and tomato cassoulet.

Cellar Potential

Luscious and moreish for drinking now, this will still continue to develop and drink well for a number of years to come.



Grape: Shiraz

Alcohol (abv): 14.5%

Cellar Potential: 6 years

