

THE VINDEN HEADCASE

2022 Shiraz Nouveau



Varieties:	100% Shiraz
Region:	Hunter Valley
Vineyards:	Vinden / Tawarri (upper Hunter)
Fruit:	Handpicked
Viticulture:	Organic
Fermentation:	Open Concrete Fermenters
Yeast:	Wild
Fining/Filtration:	None/Course
Alcohol:	11.5%

The Vinden Headcase series of wines made by Angus Vinden offer bottlings which stylistically hang outside what is normally associated with the Hunter Valley. All the wines are farmed organically, employ native yeast fermentation, are light to medium bodied, and see very minimal sulfur during the process from start to finish.

THE WINE

This wine was inspired by a trip to Beaujolais. This light, crisp, perfumed style of Shiraz was sourced from our Vinden Vineyard planted in 1995 over red clay soil and Tawarri Vineyard in the Upper Hunter. 15% whole bunch, 80% whole berry in open concrete fermenters, hand plunged, basket pressed and aged for 4 months in a 2500L Concrete tank and neutral French oak barrels. Enjoy it now or on a hot summers day serve it chilled. Cheers!

Wild fermented with 15% whole bunch, natural Malolactic Fermentation. No acidification, no fining and coarse filtered.

11.5% Alc./vol. Minimal Sulfites added

THE WINEMAKER

Angus Vinden is a second generation vigneron who is crafting incredible wines in the heart of the Hunter Valley. Since taking over the family winery in 2014, Angus has maintained the original Vinden Wines label, which possesses a traditional Hunter style, as well as producing his offshoot label allowing a more experimental approach—The Vinden Headcase—balancing tradition and innovation.

All the wines are handcrafted onsite at the winery using minimal intervention from hand-picked grapes. The farming is all organic, the yeast is wild, and all wines are vegan.



Hudson Wine Brokers