2016 Sons of Eden Remus Old Vine Shiraz

Australia > Eden Valley
100% Shiraz
Is Vegetarian: Yes
Is Vegan: Yes

A story that has intrigued us for years is the fable of the legendary founders of Ancient Rome, Romulus and Remus. These twins were abandoned at birth and reared by a she-wolf. Romulus murdered his twin in a fit of rage over the naming of Rome, the city which both had built. Legend presents Romulus as the stronger, more powerful of the brothers, while Remus was more refined, focussed and elegant. We believe the twins' characterise the distinctive and unique flavours and attributes of Shiraz from the twin valleys – the Barossa Valley and Eden Valley.

Deep garnet in colour with a complex red-cherry and blackcurrant aroma, underpinned by elements of dried spice and bay-leaf. A concentrated, fleshy and well structured palate, indicative of the moderate yielding 2016 vintage. This wine will cellar well for many years to come.

Viticulture

Vineyard | Region
To qualify for the Remus blend the vineyards need to be over 50 years of age and managed sustainably.
Eden Valley 50+ year old vineyard | Moculta sub-region
Eden Valley 50+ year old vineyard | Keyneton sub-region
Eden Valley 50+ year old vineyard | Central Eden Valley sub-region

Harvest Date
9th March 2016 | Moculta vineyard
26th to 28th March 2016| Keyneton vineyard
21st March 2016 | Central Eden Valley vineyard

Yield
1.5 t/acre Moculta vineyard
1.4 t/acre Keyneton vineyard
2.0 t/acre Central Eden Valley vineyard

Vinification

Hand harvested, destemmed and crushed into small 1.5 tonne open topped fermenters. Selected fermenters also had a component of whole bunch clusters added to the destemmed berries. A pre-fermentation cold soak ensured a slow initiation to fermentation. Ferment temperatures were allowed to peak at 27oC before being cooled to 20oC for the remainder of the fermentation. Hand plunged daily allowed for a gentle extraction and helped to prolong the fermentation. After an extended period on skins the ferments were pressed to 50% new French oak hogsheads. Matured and not racked through the 22-month oak-maturation period provided for

extended mouth-feel and texture. Prior to bottling, the wine was naturally clarified and bottled without filtration.

ABV: 14.5%

Total Acidity: 6.0 g/l

Residual Sugar: NIL