



*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.*

## **2016 ROMULUS Barossa Valley Old Vine Shiraz**

### **Wine Description**

Deep garnet in colour with an alluring complex aroma of dark-cherry, plums and roasted vanilla bean. The palate is powerful and well structured, fleshy, with chewy textured tannins finishing with polish and focus. The 2016 was an exceptional Barossa vintage indicating this wine will mature well for many years.

### **Winemaking**

Hand harvested, destemmed and crushed into small 1.5 tonne open topped fermenters. The fruit was chilled for 6 days before being allowed to naturally warm up to start fermentation. To optimise the vineyard expression a range of hand plunging cap management techniques were used across the different vineyard parcels. Post-pressing, the wines were transferred to a combination of new and seasoned French and American oak hogsheads. Matured for 20 months in oak without racking, the wines were then carefully blended, naturally clarified and bottled without filtration.

### **Vineyard | Region**

To qualify for the Romulus blend the vineyards need to be over 50 years of age and managed sustainably.

Barossa Valley 50+ year-old vineyard | Gomersal sub-region

Barossa Valley 80+ year-old vineyard | Moppa sub-region

Barossa Valley 60+ year-old vineyard | Menglers Hill sub-region

Barossa Valley 60+ year-old vineyard | Light Pass sub-region

### **Harvest Date**

20<sup>th</sup> February 2016 | Gomersal vineyard

8<sup>th</sup> March 2016 | Moppa vineyard

16<sup>th</sup> March 2016 | Menglers Hill vineyard

26<sup>th</sup> March 2016 | Light Pass vineyard

### **Yield**

1.75 t/acres | Gomersal vineyard

1.5 t/acre | Moppa vineyard

1.1 t/acre | Menglers Hill vineyard

1.2 t/acres | Light Pass vineyard

### **Wine Details**

Alcohol: 14.5%

Shiraz 100%

pH: 3.65

Residual Sugar: NIL

Total Acidity: 6.1 g/l

Production: 700 doz

### **Cellaring Potential**

Built to last - optimum year 2028+