



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.

2014 ROMULUS Barossa Valley Old Vine Shiraz

Wine Description

Deep crimson in colour with a complex aroma of dark cherry, plums and ripe cocoa beans. The palate is powerful and well structured, fleshy, with lashings of flavour finishing slick and focused.

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. The blended wine was then naturally clarified and bottled with minimal filtration.

Vineyard | Region

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

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

Barossa Valley 60+ year-old vineyard | Ebenezer sub-region

Harvest Date

31st March 2014 (Menglers Hill vineyard)

14th March 2014 (Moppa vineyard)

18th March 2014 (Ebenezer vineyard)

Yield

1.3 t/acre Menglers Hill vineyard

1.1 t/acre Moppa vineyard

1.4 t/acres Ebenezer vineyard

Wine Details

Alcohol: 14.5%

pH: 3.60

Total Acidity: 6.2 g/l

Shiraz 100%

Residual Sugar: NIL

Production: 500 doz

Cellaring Potential

Built to last - optimum year 2023