

STAUROS



SONS OF EDEN
2008 STAUROS
BAROSSA VALLEY MOURVEDRE
750mL

Stauros is a Mourvedre made from a unique old vine single vineyard and released only in years of exemplary quality. The vineyard site, in the northern Barossa Valley, is set on ancient soils that have been home to naturally occurring, but rare, stone crosses known as Staurolite. This mineral takes its name from the Greek word stauros, referring to cross.

2008 STAUROS Barossa Valley Mourvedre

Wine Description

Deep ruby and garnet in colour displaying an alluring bouquet of dark cherry and spicy plum notes. Brooding dark cherry and cassis spice underpin the palate which is soft and refined but with a core strength and rigidity running the entire length

Winemaking

Hand harvested from old dry grown vines, destemmed and crushed into small 1.0 tonne rotating oak barrel fermenter. A slow and controlled ferment with extended skin contact ensured great extraction and integration. Pressed and returned back to large format oak vessel for a 20-month maturation period. No racking off lees provides for extended mouth-feel and wine palate texture. Prior to bottling, natural clarification and stabilisation techniques were employed to ensure minimal finings and no filtration.

Vineyard | Region

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

Harvest Date

24th March 2008 (Moppa vineyard)

Yield

0.8 t/acre (2.0 t/ha) Moppa vineyard

Wine Details

Alcohol: 14.5%	Mourvedre 100%
pH: 3.49	Residual Sugar: NIL
Total Acidity: 6.7 g/l	Production: 100 doz

Cellaring Potential

Built to last - optimum year 2022

Cellar Door - \$130

95pts – James Halliday's Wine Companion Newsletter 7th March 2012
"Only 100 dozen made.. Worth it? Absolutely, for this is a mourvedre with a fine structure, ripe but not overripe flavour, and a long, almost silky, finish."