



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.

2009 REMUS Eden Valley Shiraz

Wine Description

Deep inky purple in colour with bright crimson hues this wine has a brooding dark cherry and cassis spice about its bouquet. The palate is soft and refined but with a core strength and rigidity running the entire length.

Winemaking

Hand harvested, destemmed and crushed into small 1.5 tonne open topped fermenters. Selected fermenters also had a component of whole bunches added to the destemmed berries. A pre-fermentation cool soak ensured a slow initiation to fermentation. Ferment temperatures were allowed to peak at 32°C before being cooled to 28°C 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 predominately new French oak hogsheads. Matured and racked only once through the 22-month maturation period provided for extended mouth-feel and wine texture development. Prior to bottling, natural clarification and stabilisation techniques were employed to ensure minimal finings and no filtration.

Vineyard | Region

Eden Valley 50+ year old vineyard | Moculta sub-region

Eden Valley 50+ year old vineyard | Central Eden Valley sub-region

Harvest Date

30th March 2009

31st March 2009

Yield

1.5 t/acre Moculta vineyard

1.25t/acre Central Eden Valley vineyard

Wine Details

Alcohol: 14.5%

Shiraz 100%

pH: 3.48

Residual Sugar: NIL

Total Acidity: 6.7 g/l

Production: 250 doz

Cellaring Potential

Built to last - optimum year 2024

Gold Medal – Barossa Wine Show 2012 – Shiraz 2009 & older

96 pts - James Halliday Australian Wine companion Newsletter, 19th April 2012

93pts – Wine Spectator – Insider 19th Dec 2012

92pts – Australian Wine Vintages 2013 – Robert Geddes MW