



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.

2010 REMUS Eden Valley Shiraz

Wine Description

Deep inky purple in colour with bright crimson hues this wine has a combination of dark cherry and complex spicy aromas. The palate displays layers of ripe berry fruit character melded with refined velvety tannins. Core strength of flavour persists to give extended length of flavour and balance.

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 raked 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

19th March 2010 – Moculta vineyard

25th March 2010 – Central Eden Valley vineyard

Yield

1.2 t/acre Moculta vineyard

1.0t/acre Central Eden Valley vineyard

Wine Details

Alcohol: 14.5%

Shiraz 100%

pH: 3.6

Residual Sugar: NIL

Total Acidity: 6.7 g/l

Production: 350 doz

Cellaring Potential

Built to last - optimum year 2025

95pts – James Halliday Australian Wine Companion 2014

95pts – Campbell Mattinson, Wine Front 28th Sept 2012

Silver Medal - Barossa Wine Show 2012 – 2010 Shiraz

Silver Medal – Royal Adelaide Wine Show 2012 – Class 27, 2010 Shiraz