

SONS OF EDEN

Sons of Eden is a bold and innovative wine producer. The 'sons' have spent years in the cellars and vineyards of Eden Valley refining their talents. Now they are crafting stylised and creative wines from some of the Barossa's most treasured vineyards. Both are respected professionals in the field of viticulture and winemaking within the Barossa. They have also travelled and worked in various wine regions of Europe.

Sons of Eden has a simple philosophy – to produce wines with flavour and personality from vineyards of unique character. They work with mature vineyards solely located within the Eden Valley and Barossa Valley regions of the Barossa.

The **2001 ROMULUS** is 100% Shiraz

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' characteristics also describe the distinctive and unique flavours and attributes of Shiraz from the twin valleys – the Barossa Valley and Eden Valley.

Wine Description

Deep Crimson in colour. An intensely lifted bouquet of ripe dark plums, prunes, cedar, rich vanilla and chocolate aromas. A powerful fleshy palate with complexity. Well-structured with substantial fine velvety tannins, provides length and opulence.

Vintage 2001

The season began in 2000 with good winter and spring rains, followed by the hottest summer on record. The heat accelerated the harvest by two to three weeks earlier than that of 2000. At harvest acids were found to be lower than average, however, the heat did not seem to affect the flavour or intensity of colour, both proving to be exceptional.

Vineyard

Light Pass (Barossa Valley) 80+ year old

Harvest Date

10th March 2001

Yield

1.4 t/acre

Wine Details

Alcohol 14.5%/vol

Ph 3.48

TA 6.35 g/l

Matured for 18 months in 100% new American oak.

Cellaring Potential

Optimum year 2011. Ensure you decant prior to serving.