



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.

2005 ROMULUS Barossa Valley Shiraz

Wine Description

Deep ruby and garnet in colour this alluring bouquet of vanilla chocolate and coffee bean meld with dark cherry and spicy plum notes. A concentrated, well structured and balanced wine.

Winemaking

Hand harvested, destemmed and crushed into small 1.5 tonne open topped fermenters. Fermentation was initiated early and the temperature peaked at 33°C before being cooled back to 28°C for the remainder of the fermentation. Hand plunged daily ensured a gentle extraction and manipulation of the must cap. After 12 days on skins the fermentation was pressed to a mix of new and seasoned American Oak hogsheads. Matured and racked only once through the 20-month maturation period provided 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 85+ year-old vineyard | Light Pass sub-region

Harvest Date

4th March 2005

Yield

1.3 t/acre (3.2 t/ha)

Wine Details

Alcohol: 14.5%

pH: 3.5

Total Acidity: 6.4 g/l

Shiraz 100%

Residual Sugar: NIL

Production: 170 doz

Cellaring Potential

Optimum year 2017