



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.

2012 ROMULUS Barossa Valley Shiraz

Wine Description

Deep crimson in colour with a complex aroma of dense plum and red berry fruits together with nuances of liquorice, spice and vanilla bean. A powerful and fleshy palate of plums, red berries and spice are balanced with persistent silky tannins.

Winemaking

Hand harvested, destemmed and crushed into small 1.5 tonne open topped fermenters. A variety of fermentation techniques across different old vine batches contributes to a range of wine outcomes that are important in creating the layers of flavours and texture in the Romulus. All ferments, however, were hand plunged daily ensuring a gentle extraction and after a long period on skins the ferments were pressed to predominately new American Oak hogsheads. Matured and racked only once through the 20-month maturation period 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 85+ year-old vineyard | Light Pass sub-region
Barossa Valley 80+ year-old vineyard | Moppa sub-region

Harvest Date

4th March 2012 (Light Pass vineyard)
3rd March 2012 (Moppa 1 vineyard)
16th March 2012 (Moppa 2 vineyard)

Yield

1.70 t/acre Light Pass vineyard
0.85 t/acre Moppa 1 vineyard
1.75 t/acres Moppa 2 vineyard

Wine Details

Alcohol: 14.5%	Shiraz 100%
pH: 3.66	Residual Sugar: NIL
Total Acidity: 6.3 g/l	Production: 500 doz

Cellaring Potential

Built to last - optimum year 2025

96pts – James Halliday Australian Wine Companion - 10th March 2014

Gold Medal – Adelaide Wine Show 2014 – Class 30 Shiraz, Vintage 2012