



*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.*

## **2015 ROMULUS Barossa Valley Old Vine Shiraz**

### **Wine Description**

Deep garnet in colour with a brooding complex aroma of dark cherry, plums and roasted vanillin bean. The palate is powerful and well structured, fleshy, with chewy textured tannins finishing with polish and focus. An exceptional Barossa vintage, this wine will mature well for many years.

### **Winemaking**

Hand harvested, destemmed and crushed into small 1.5 tonne open topped fermenters. The fruit was chilled for 6 days before being allowed to naturally warm up to start fermentation. To optimise the vineyard expression a range of hand plunging cap management techniques were used across the different vineyard parcels. Post-pressing, the wines were transferred to a combination of new and seasoned French and American oak hogsheads. Matured for 20 months in oak without racking, the wines were then carefully blended. The blended wine was then naturally clarified and bottled without filtration.

### **Vineyard | Region**

To qualify for the Romulus blend the vineyards need to over 50 years of age and managed sustainably.

Barossa Valley 60+ year-old vineyard | Ebenezer sub-region

Barossa Valley 80+ year-old vineyard | Moppa sub-region

Barossa Valley 60+ year-old vineyard | Menglers Hill sub-region

### **Harvest Date**

17<sup>th</sup> February 2015 | Ebenezer vineyard

1<sup>st</sup> March 2015 | Moppa vineyard

12<sup>th</sup> March 2015 | Menglers Hill vineyard

### **Yield**

1.4 t/acres | Ebenezer vineyard

1.5 t/acre | Moppa vineyard

1.1 t/acre | Menglers Hill vineyard

### **Wine Details**

Alcohol: 14.5%

Shiraz 100%

pH: 3.61

Residual Sugar: NIL

Total Acidity: 6.4 g/l

Production: 700 doz

### **Cellaring Potential**

Built to last - optimum year 2028