

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.

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 **2002 ZEPHYRUS** is a co-fermented blend of Shiraz (95%) and Viognier (5%)

This time honoured blend is our offering to Zephyrus, Greek God of the West Wind, who is often depicted as a horse due to the speed attributed to this majestic animal. Situated on a plateau on the north-western edge of the Barossa Valley, the vineyard from where the grapes come is regularly buffeted by cooling westerly winds.

Wine Description

Deep in colour with a rich perfumed bouquet of spicy dark fruits and intriguing floral nuances.

Winemaking

Both the Shiraz and Viognier were hand harvested, destemmed and crushed together before being transferred to the fermenter. Naturally fermented, the 'co-fermentation' was allowed to reach warm temperatures of 30°C before being cooled to 22°C for the remainder of the ferment. After 17 days on skins the ferment was pressed to one year old oak and matured for 18 months before being minimally fined and bottled without filtration.

Vintage 2002

The 2002 vintage summer was cool and dry. The yields were abundant and the quality exceptional. Concentrated ripe flavours, highly coloured fruit and excellent sugar maturities characterised the fruit from the 2002 vintage.

Vineyard

Shiraz - Seppeltsfield (Barossa Valley) 10 year old, Viognier - Light Pass (Barossa Valley) 5 year old

Harvest Date

Shiraz – 22nd March 2002, Viognier 22nd March 2002

Yield

Shiraz – 2.1 t/acre, Viognier 2.5 t/acre

Wine Details

Alcohol 14.5%/vol

Ph 3.56

TA 5.98 g/l

Cellaring Potential

Optimum year 2008