

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 **2003 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 purple in colour this rich and concentrated wine is intensely aromatic with perfumed spicy dark fruits and lifted, intriguing floral notes. The wine is rich and mouthfilling with soft silky tannins.

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.

Vineyard

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

Harvest Date

Shiraz - 19th March 2003, Viognier 19th March 2003

Yield

Shiraz - 3.0 t/acre, Viognier 2.5 t/acre

Wine Details

Alcohol 14.5%/vol

Ph 3.50

TA 6.2 g/l

Cellaring Potential

Optimum year 2007