

STAUROS



SONS OF EDEN

Stauros is a Mourvedre made from a unique single vineyard and released only in years of exemplary quality. The vineyard site in the northern Barossa Valley is set on ancient soils that are home to rare, naturally occurring, stone-crystal crosses known as Staurolite. This mineral takes its name from the Greek word 'Stauros, referring to cross.

2016 STAUROS Barossa Valley Mourvedre

Wine Description

Deep garnet in colour displaying an enticing bouquet of dark cherry, spiced plum and white pepper. The palate is richly concentrated and rounded, but well focused with structural tannin and natural acidity running the entire length. A wine that will mature well for at least a decade, developing complex savoury characters over time.

Winemaking

The 80+ year old, dry-grown vines were hand harvested and the fruit destemmed and crushed into a small 1 tonne rotating oak barrel fermenter. A slow and controlled ferment with extended skin contact ensured great extraction and integration. Pressed after 50 days on skins into a large 900 litre oak vessel for a 20-month maturation period. Maturation occurred on full press lees, which provided for enhanced mouth-feel and palate texture. Prior to bottling the wine was naturally clarified, and packaged without finings or filtration.

Vineyard | Region

Barossa Valley planted in the late 1930's | Moppa sub-region

Harvest Date

31st March 2016 (Moppa vineyard)

Yield

0.8 t/acre (2.0 t/ha) Moppa vineyard

Wine Details

Alcohol: 14.5%

pH: 3.41

Total Acidity: 6.42 g/l

Mourvedre 100%

Residual Sugar: NIL

Production: 100 doz

Cellaring Potential

Optimum year 2028