



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.

2017 ROMULUS Barossa Valley Old Vine Shiraz

Wine Description

Deep garnet in colour with a complex array of black-cherry, plum and red-licorice aromas. The palate is powerful and well structured, fleshy with chewy textured tannins, finishing with polish and precision. The 2017 harvest was an exceptional Barossa vintage for old vine Shiraz, suggesting that this wine will mature well for many years to come.

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 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 oak hogsheads. Matured for 18 months in oak without racking, the wines were then carefully blended, naturally clarified and bottled without filtration.

Vineyard | Region

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

Barossa Valley 80+ year-old vineyard | Light Pass sub-region

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

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

Harvest Date

9th March 2017 | Light Pass vineyard

27th March 2017 | Moppa vineyard

21st April 2017 | Menglers Hill vineyard

Yield

1.5 t/acre | Light Pass vineyard

2.0 t/acre | Moppa vineyard

2.0 t/acre | Menglers Hill vineyard

Wine Details

Alcohol: 14.5%

Shiraz 100%

pH: 3.64

Residual Sugar: NIL

Total Acidity: 5.9 g/l

Production: 850 doz

Cellaring Potential

Built to last - optimum year 2028+