

# 2016 AUTUMNUS SHIRAZ

SONS OF EDEN WINES, BAROSSA VALLEY, AUSTRALIA



## THE WINE:

Made from a single property, the March Family Sawpit Gully Road Vineyard, located in the cooler climates of the Eden Valley, approximately 1,000 feet above sea level. The grapes are hand picked and hand destemmed before being cooled for six days to enhance aromatic intensity. Natural fermentation occurs with gentle hand plunging before being aged for 24 months in 50% new French oak barrels. The wine is bottled unfiltered and then aged for 24 months in bottles before being released from the cellar. 1,400 bottles were made.

## THE ESTATE:

Sons Of Eden was born from a simple philosophy to produce wines of unique personality and flavor from vineyards of unique character and pedigree. A partnership of two men; Corey Ryan a winemaker and Simon Cowham a viticulturist, whose lives had been spent in and around the cellars and vineyards of the Eden Valley, gave rise to Sons Of Eden. Tapping into the vast resources and knowledge of Simon Cowham, the winery sources grapes from Barossa and Eden Valley's best vineyards. Under the highly skilled guidance of winemaker Corey Ryan, this precious fruit is gently transformed into beautiful and unique bottles of wine. Corey's experience as winemaker for the iconic Henschke Winery coupled with his passion for Barossa wines have produced the results held within these truly brilliant bottles.

## TASTING NOTES:

**Color:** Dark crimson with purple hues

**Aromas:** Ripe blueberry liquor, lavender flowers, olive tapenade, and dusty white pepper

**Flavor & Texture:** Sweet and savory components melt together as deep red fruits, saline minerals, and Indian spices lead to firm but well balanced tannins

**Food Pairing:** Grilled lamb with an Indonesian soy, garlic and brown sugar marinade

-DRINK NOW THROUGH 2040-