

# 2017 SONS OF EDEN REMUS SHIRAZ

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## SONS OF EDEN WINES, BAROSSA VALLEY, AUSTRALIA



### THE WINE:

This old vine Shiraz was sourced from three small, sustainable vineyards in the Eden Valley. With vines averaging over 70 years old and all of them over 50 years old the extremely low yields from these properties (less than 2 tons per acre) result in wines of great concentration, depth and complexity. The cooler climate of Eden Valley is evident in the wines structure and complexity. After a cold soak to slow down fermentation, techniques such as hand plunging and extended maceration were employed to bring out maximum aroma and flavor. The juice was aged for 18 months in 45% new French oak. The name Remus pays tribute to the Roman mythology of the twin brothers Remus and Romulus who were raised by a She-Wolf after being abandoned on the banks of the Tiber river in Rome.

### 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:** deep garnet

**Aromas:** spicy red plums and cherries with dried bay leaf and cracked pepper

**Flavor & Texture:** red fruits and herbal spices show well integrated oak on the fleshy and chewy palate; freshness on the finish separates this wine from most others, the potent combination of power and finesse

**Food Pairing:** grilled dry aged filet mignon served with sautéed wild mushrooms

**Robert Parker Wine Advocate** - 96 points

**Decanter Magazine** - 95 points

**James Haliday** - 96 points

-DRINK NOW THROUGH 2030-