

2016 Selene Tempranillo

Sons of Eden Wines, Barossa valley, Australia



The Wine:

100% Tempranillo grown on the Light Pass Vineyard in the Barossa Valley. Named after the Greek Goddess of the Moon because the timing of the harvest of Tempranillo grapes tends to fall in line with the first full moon of each harvest season on the Light Pass Vineyard. Handpicked fruit, destemming and hand sorting are followed by fermentation in large French oak casks. Aged for 30-36 months in French oak and then 24 months in the bottle prior to release in the 5th year, to honor the Gran Reserva wines of Rioja, where the Tempranillo grape is originally from.

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 ruby-purple.

Aromas: Black cherry and plums with smokey and savory spices and subtle hints of toasted oak.

Flavors and Texture: Ripe black fruits along with dried savory herbs and creamy oak. The texture is round and plush with tannins that softly coat the palate.

Food Pairing: Sea salt and herb crusted rack of lamb served with rosemary and olive oil roasted red potatoes.

-Drink Now Through 2028-