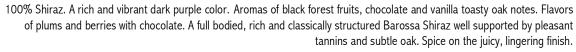
ELDERTON BAROSSA ESTATE SHIRAZ



The fruit is sourced mainly from the Elderton Vineyard on the banks of the north Para river, Nuriootpa, Barossa Valley, South Australia. There are 12 blocks of Shiraz on the Elderton Estate, some as old as 100 years, which grow in deep alluvial soils over limestone. Mediterranean climate with minimal supplemented irrigation. The grapes are mainly harvested in the cool of the night at optimum maturity, followed by quick delivery to the winery for crushing and inoculation. Fermentation takes place in concrete, open-top fermenters at 68-82°F for five-to-seven days. Maturation is completed in oak for 20 months.

The vineyard that is today known as Elderton, was first planted in 1894 by early German settlers. In 1916, it was purchased by Samuel Elderton Tolley, who built himself a sprawling homestead on the estate and sold the fruit to his family's winery. In 1975, the descendants of Mr. Tolley placed the vineyard on the market. Due to the tough times the Barossa was enduring, there was no interest in the property and it remained on the market, becoming more derelict annually. In 1979 when Lorraine and Neil Ashmead bought the rambling old homestead to raise their growing family, the 72 acres of vines were included at no charge. The Ashmeads worked tirelessly to salvage and restore the phenomenal treasure of a vineyard, and in 1982 produced their first vintage. Elderton is today celebrated as a major reason for the rejuvenation of the Barossa. At present, brothers Cameron and Allister (second generation) work with the Estate vineyard in Nuriootpa and have also purchased other exceptional vineyards in Craneford and Greenock. Their aim is to showcase the absolute best that the Barossa has to offer. Elderton operates sustainably, by offsetting carbon emissions through tree planting, using a solar panel grid that has reduced the winery's carbon dioxide emissions by at least 55 tones annually, and by regenerating the banks of the North Para River where it flows through the estate. By harvesting rainwater from the roofs of the winery buildings, they are water self-sufficient 11 months of the year and recycle nearly 100% of their water to a quality appropriate for reuse on the vineyard.

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Tasting Note:

ELDERTON BAROSSA ESTATE SHIRAZ

100% Shiraz. Aromas of black forest fruits & chocolate with toasty vanilla/oak notes; flavors of plums, berries & chocolate; full bodied, rich & classically structured; pleasant tannins & subtle oak; spice on the juicy, lingering finish.

Shelf Talker:

ELDERTON BAROSSA ESTATE SHIRAZ

100% Shiraz. A rich & vibrant dark purple color. Aromas of black forest fruits & chocolate with toasty vanilla/oak notes. Flavors of plums & berries with chocolate. A full bodied, rich & classically structured Barossa Shiraz well supported by pleasant tannins & subtle oak. Spice on the juicy, lingering finish.

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