## ELDERTON E SERIES SHIRAZ

Shiraz and Cabernet Sauvignon. Deep purple-crimson color. Aromas of plum and cherry with violet, cedar, cinnamon and hints of vanilla. Ripe, sweet flavors of boysenberry and cassis with delicate spiciness, balanced by supple velvety tannins. Mid- to full-bodied, round and complex. A perfect match with pizza, antipasto, pasta or classic Aussie BBQ with good mates. A forward drinking, easy to appreciate red wine for everyday enjoyment.

The E stands for five key elements that are central to winemaking and viticultural practices at Elderton: Enjoyment and Elegance, Ergonomic and Economic, with the accent on Environment. The grapes are harvested at optimal ripeness and brought quickly to the winery. Grapes are crushed, destemmed and treated to six days temperature-controlled vinification in overhead potter fermenting vessels. Upon completion, the wine is transferred into a selection of used oak puncheons for ten months maturation.

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:

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100% Shiraz. Aromas of plum & cherry with violet, cedar, cinnamon & vanilla; ripe, sweet flavors of boysenberry & cassis; delicate spiciness balanced by supple, velvety tannins; round & complex.

## Shelf Talker:



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