

Elderton



2008 Barossa Shiraz

History

The fruit for Elderton Shiraz is sourced mainly from the Elderton Vineyard situated on the banks of the North Para River, Nuriootpa, Barossa Valley, South Australia. Elderton was transformed from a vineyard supplying quality fruit to other wineries to a winery in its own right in 1982, and have since won much recognition for all of the wines, especially the Shiraz. Barossa Shiraz is now highly collectable worldwide, and the Elderton is always a benchmark for the region.

Vineyard Information

There are 12 blocks of Shiraz on the Elderton Estate, some as old as 100 years, which grow in deep alluvial soils over limestone. Combined with a Mediterranean climate and minimal supplemented irrigation, this creates what one can only describe as 'the perfect Shiraz vineyard'. Mainly the grapes are machine harvested in the cool of the night, at an optimum maturity of about 14 - 15 Baume. This allows a quick delivery to the winery for crushing, before any spoilage can occur.

Winemaker's Comments

Following de-stemming and inoculation with a selected yeast strain, fermentation took place in stainless steel potter fermenters and concrete open top fermenters at 28°C for approximately 5 - 7 days. Maturation using the best American oak puncheons for 14 months.

- Richard Langford

| | |
|----------------|---|
| Style | Full bodied, rich, classic |
| Colour | A rich and vibrant dark purple |
| Aroma | Black forest fruits, chocolate, vanilla |
| Flavour | Plum, chocolate and spice; Fine, lingering and integrated tannins |

Accolades

- 91 points - Ray Jordan, The Western Australian, February 2011
- 90 points - Robert Parker's Wine Advocate #192, December 2010



Vintage Details

| | |
|-------------------|---------------------------|
| Vintage | 2008 |
| Region | Barossa |
| Variety | 100% Shiraz |
| Maturation | 14 months in American oak |
| Alc/Vol | 14.5% |
| TA | 6.8 g/L |
| pH | 3.27 |