



A NOTE FROM ALLISTER

Dear Commanders:

Firstly, I want to thank you for your continued support of our little family winery. The wine game is one full of hard work, good times, trepidation, anticipation and excitement, and we do our best to bring you on this ride with us. Over the past 5 - 6 years it has not been an easy ride for small wineries in Australia with a high Aussie dollar making exports challenging, retail consolidation meaning the supermarket duopoly has made access to the market more than difficult, a forever changing political landscape making us all confused, and a general slowdown in the economy hurting lots of us in the back pocket. It is for these reasons that we never want our commitment to our most loyal supporters slip. I guess the important thing for us is to continue to tend to our amazing Barossa vineyards well, which allow us to make wines that represent the best of the Barossa, Australia and the world. It is our commitment to make wines that deliver on flavour, deliver on value and that we do this in a fun way to ensure the service to you is always first rate. Nothing upsets me more than hearing as a loyal supporter of a product that someone else has had the opportunity to buy something that I would be interested in, either earlier or cheaper. It is not on, and something we don't do to our Commanders.

We have a big year ahead, with some amazing wines and good times coming.

We hope to see you in the Barossa so we can tell you the stories and show you firsthand what makes our wines what they are. Thanks again for supporting our endeavours. Enjoy the ride.

Cheers, Allister

UPCOMING EVENTS

Brisbane dinner @ Restaurant Two, Brisbane

Thursday, 27 October 2016

Commander invites will be sent to Queenslanders mid-September, but you can register your interest now with Karli.

Commander Seasonal Lunch @ Cellar Door

Friday, 28 October 2016

Join Allister at Cellar Door for an exclusive, Commander-only lunch. The October lunch will feature local, award-winning Chef Peter Clarke of Vintners Bar & Grill (2016 Best Contemporary Restaurant – Regional) for a menu celebrating spring and matched to current release and museum wines. You are entitled to bring 3 guests to the Seasonal lunches.

Masters & Commanders weekend @ Cellar Door

3 & 4 December 2016

Commander invites will be sent next month, but you can register your interest now with Jess.

Commander Seasonal Lunch @ Cellar Door

Thursday, 13 April 2016

Join Allister or Cameron for a great start to the Easter long weekend!

Details to be finalised, but bookings are open. We are able to arrange corporate rate accommodation at The Vine Inn, walking distance from Elderton, if you are interested. Please note that due to the Easter weekend, there are not many rooms remaining.

INSIDER SECRETS

THE WINES WE LOVE TO DRINK AFTER HOURS



ALLISTER ASHMEAD + 2013 BAROSSA CABERNET SAUVIGNON = SUPERSTAR

The underdog superstar. Whilst everyone else is drinking Shiraz, great Barossa Cabernet often slips under the radar.

Watch the video tasting notes on youtube by clicking on the images below:



CAMERON ASHMEAD + 2012 COMMAND SHIRAZ = LOVE

I love Command and get to taste a lot of it. I reckon 2012 is one of the best. Old school Barossa, but along a trajectory of evolution. It offers both finesse and power. Gorgeous in its youth, but if you have the patience it will only get better.



JESS RUCIACK + 2014 WESTERN RIDGE GRENACHE CARIGNAN = ONE WORD: YUM!

I get so excited to open this wine - it is so delicious... I can highly recommend some great blue cheese to pair nicely for a mid-afternoon snack. If you have Thanksgiving in your house, then match this with your pumpkin pie to impress your guests! Yum!



COMMANDER REWARDS

Following the call out from Jess to Commanders in May, we recieved informative feedback about the Commander rewards and how people can access them. Each quarter, we will now feature some of the Commander rewards. We hope you find this helpful in utilising the rewards each year. If you have any feedback please contact Jess 08 8568 7878 or jess@eldertonwines.com.au.



THE ELDERTON GUEST HOUSE

You are entitled to one free night at the Elderton Guest House this financial year.

Elderton Wines' Guest House is located at Nuriootpa, in the heart of the Barossa Valley. The Ashmead family have enjoyed hosting many visitors over the years, and now offer Guest House accommodation to the public. Situated only a short walk from Elderton's Cellar Door, this is a great base for any Barossa visit, with full kitchen, laundry and room for up to six people.

This reward is worth \$350.

Visit 'Our Experiences' on our website or contact Jess for more details.



PRIORITY INVITES TO EVENTS

Commanders receive priority invitation to events, at Cellar Door and interstate, including dinners in your home state.

You receive event invites by email at least a week before Eldertonians. A week later bookings open to the general public. This was especially important for Ribs & Red at Cellar Door on the June long weekend which was booked out within a week of opening for Eldertonian bookings, and this year's Sydney dinner with limited seats, as Commanders booked 85% of seats before general bookings opened.