

Elderton

BAROSSA
ESTATE RANGE

2013 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'. The grapes are mainly 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

The fruit was crushed and inoculated with a selected yeast strain. Fermentation took place in concrete open top fermenters at 20 - 28°C for approximately 5 - 7 days, mostly headed down under oak boards. Maturation using the best American and French oak puncheons for 20 months. Will drink well now and cellar tremendously into the medium term.

- Richard Langford

Style	Full bodied, rich; A classic Barossa Shiraz
Colour	A rich and vibrant dark purple
Aroma	Black forest fruits, chocolate, vanilla
Flavour	Plum and berries, chocolate and a spice finish
Cellaring	Drink now to 10+ years from vintage



Vintage Details

Vintage	2013
Region	Barossa
Variety	Shiraz
Maturation	20 months in American and French oak puncheons
Alc/Vol	14.0%
TA	6.1 g/L
pH	3.53