



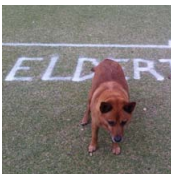
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# Elderton BUZZ

## A significant milestone

**AS PROUD MEMBERS OF THE BAROSSA VALLEY COMMUNITY, THE ASHMEAD FAMILY HAVE FOUGHT FOR ALL THINGS BAROSSAN FOR WELL OVER 30 YEARS.**

Having been active on local committees and boards, supporters of community events and sporting teams (go the mighty Nuriootpa Tigers!), we basically live and breathe this place.

It was thus a very exciting January, as we released the 18th vintage of our much loved (especially at cellar door) Botrytis

Semillon (nee Golden Semillon). This is the first vintage we have ever released using grapes from our own Greenock vineyard, and indeed the first we have ever made from the Barossa.

Having previously sourced grapes from the Riverina district in NSW, we are now excited to announce that we are a 100% Barossa wine company. The fact that it took us so many years to work out that we could get wonderful results here in the Barossa is probably a little embarrassing - but better late than never.

Thus the 2011 Barossa Botrytis Semillon is now available, and is drinking deliciously.

For those with a sweet tooth, or for people looking for the perfect wine to have with creme brulee, blue cheese or simply some good quality vanilla ice cream - this is your wine!

In coming years look out for more single vineyard releases from our Greenock vineyard, as these wines will certainly turn heads.

## The dynamic duo

AVID READERS OF THE BUZZ, AND LOVERS OF OUR COMMAND SHIRAZ, WOULD WELL BE AWARE THAT 1 MARCH IS A VERY SPECIAL DAY IN THE CALENDAR AT ELDERTON...

It has always been the release date of our new vintage of Command, and this year is no different. However, for the first time ever we have decided to also release the newest vintage of the Ashmead Cabernet Sauvignon.

The 2009 Ashmead Cabernet Sauvignon and the 2008 Command Shiraz are at the pinnacle of our stable of wines, and are among the greatest wines of Australia and indeed the world. With an enviable history, heritage and pedigree, these wines have always been entirely sourced from blocks on

our own ancient estate vineyard in Nuriootpa.

At about 70 years of age, the Cabernet Sauvignon vines are among the oldest surviving vines of this variety anywhere in the world. Amazingly the Shiraz vines are 50 years older, at 118 years of age. These treasured plots of vines each create very special bottlings and are admired the world over as great examples of the best that each variety can achieve in the Barossa.

The 2009 Ashmead is an amazing wine and will be a real head turner in years to come. Dedicated to Cameron and Julie's eldest son, Angus, who was born in 2009, this wine will be enjoyed with gusto at his 21st. It is the Ashmead's belief that this vintage will sit prominently at the top, as one of the best releases of this wine to date. It is just so complete.

The 2008 Command is also a stunner and is certainly built for the long haul, if you can resist it now! Whilst 2008 was a tough vintage

with heat and drought being a factor, the Command has again shone through these awkward conditions. This release will certainly be looked at as one of the greats from the 2008 vintage. Our Winemaker, Richard Langford, has again outdone himself in producing such a phenomenal wine.

Both wines have been reviewed by James Halliday and each scored 94 points. We are certain that there are many more good reviews to come in the near future from here in Australia and from abroad.

As always, both the Ashmead and Command are in small supply and will not be available for long; although we do expect the 2008 Command to be around a little longer than the 2007 vintage which took only 8 days to be allocated and effectively sold out. Be quick though, as any serious cellar should house both these wines. It may also be a good idea to mark your calendar for the releases of both these wines in years to come!

## Beef Bourguignon with parmesan mash

This recipe has been kindly provided by Chef Peter Clarke, of Vintners Bar & Grill. Located on the Nuriootpa-Angaston Road, Vintners is an amazing local restaurant which is definitely worth the visit next time you are in the Barossa. For further details visit [www.vintners.com.au](http://www.vintners.com.au) ph 08 8564 2488.

wine match  
**Command Shiraz**



### Beef Bourguignon

2kg diced shin beef	2 tablespoons garlic
4 cups red wine	½ bunch chopped parsley
100ml vegetable oil	5 sprigs thyme
8 strips Linke's bacon	400g tinned diced tomato
2 onions diced	4 bay leaves
3 carrots diced	1 litre beef stock
3 sticks celery diced	Salt & black pepper

Heat oil in a heavy bottom pot, add beef and brown. Remove and set aside. Add vegetables and brown slightly, add garlic and stir for 1 minute. Add beef back in, pour in red wine and bay leaves, reduce by half. Add rest of ingredients, bring to boil and simmer til beef is tender. Season to taste with salt and pepper.

### Parmesan Mash

1kg Desiree potatoes	150g good parmesan
150g butter	Salt & pepper
200ml cream	

Cut potatoes, cover with cold water and bring to boil, simmer til cooked, drain. Bring cream and butter to boil. Mash potatoes, add cream and butter mix, stir in parmesan. Season to taste with salt and pepper.





## save the date

After the success of the inaugural Masters & Commanders Cup, held as part of our 30th vintage celebrations in 2011, we are planning our next Cup! Book your diary for **Sunday, November 4 2012**, so you can join us at the Tanunda Pines Golf Course for the second annual Elderton Masters & Commanders Cup, a 2-ball Ambrose competition. We are still planning the finer details around the event and will update you through email as more details are clarified. If you would like to register your interest now, please email [jess@eldertonwines.com.au](mailto:jess@eldertonwines.com.au)

If you are on our mailing list, but do not currently receive email updates and would like to, we would love to hear from you at Cellar Door on 08 8568 7878 or via email [jess@eldertonwines.com.au](mailto:jess@eldertonwines.com.au)



## Interactive vintage

Vintage is an extremely busy time in the winery, however this year we are taking the time to give you an insight into the wine-making process from start to finish.

We will be making short videos with Richard (our Winemaker) throughout vintage to show you how we make what you love to drink.

We are also hosting a live and interactive session on Barossa HQ, a great new initiative of the region. We will be talking about the red wine process, with special focus on open fermenters. The Barossa HQ website allows viewers of the session to ask questions and receive answers on the spot! To check out previous sessions go to <http://www.barossa.com/barossaHQ/>

Tune in on **Thursday, March 29**, to see the action and ask all the questions you've pondered whilst having a tipple...

## Challenges are what make life interesting; overcoming them is what makes life meaningful

IN THE MARCH 2004 EDITION OF THE BUZZ, WE WROTE A LITTLE PIECE ENTITLED 'THE HONEYMOON IS OVER'...

It was basically a thought provoking piece about the issues that were about to hit Australian wine producers. It discussed factors such as oversupply, competition and tough economies. Looking back on the article, it was remarkably correct but did not foresee all the issues coming.

Eight years later, I do not think there is anyone in the Australian wine industry that could have imagined times being as tough as we are now experiencing. With a struggling global economy, a surging Australian dollar making our exports cost prohibitive, a

fashion for drinking NZ Sauvignon Blanc that just won't seem to die here in Australia, an ever diminishing route to the domestic retail market and a continual oversupply issue – we truly are up against it at the moment.

Many will not make it through this period, which is a great shame. At Elderton, however, we are trying desperately to see the bright side. With over 30 years of winemaking behind our little family winery, we are not giving up just yet. Instead we are planning projects such as our new offices and cellar door facility (watch this space) and also looking to release new wines from our Greenock vineyard. Our Grandfather, Wellington, who helped with funding to start Elderton all those years ago, was always telling us that in the

good times you save, and in the tough times you spend. We were very lucky to heed this advice.

We are not resting on our laurels. We are instead pursuing all avenues to grow better grapes and produce better wines each year. We are opening bottles and travelling around Australia and the world to continue to tell the Elderton story, because it is worth telling. And we are thanking people for their support.

As an interested and loyal follower of our wines, we do absolutely thank you for continuing to show faith in our winery, and we look forward to repaying that faith through continuing to make fantastic wines that also deliver great value.





# Gallery



Jaysen, Aaron, Justin & Andrew



Lauder, Anmaree, Adrian & Vivien



John, Geoff, Don & Liam



Richard, Simon, Jason & Ben

Nick, Murray, Renato & Matt

Richard, David, Allister, Joseph & Mark

John, Cameron, Geoff & Brett

the prize winners and Cup Champions

## Celebrating 30 Vintages of Elderton Wines at the inaugural Masters & Commanders Cup, November 2011



The Ashmore Steak and Seafood Club visiting Elderton in December 2011, dining with Cameron.



Left: Celebrating 30 Vintages of Elderton Wines in November 2011 we hosted a Masterclass in the Command Cellar.



Top right: Cameron with Lucy at the London Australia Day tasting, Saatchi Gallery.  
Bottom right: Allister with Martin Liu at the Hong Kong Grand Tasting, October 2011.



Out on the town:  
Paul Henry (@winehero), James March (Barossa Grape & Wine Association), Toby Yap (Langmeil) and Rebecca & Allister Ashmead in Hong Kong.



A tennis match to the death?  
Left: Allister (playing for Elderton's pride), Fraser and Dan from the Standish Wine Company, and Cameron (other half of Elderton's duo). We haven't been informed of the score...  
Right: Cameron's dog Action Jackson showing his alliance...



To share photos of you and your friends enjoying Elderton,  
email [jess@eldertonwines.com.au](mailto:jess@eldertonwines.com.au)