

NEWS AND REVIEWS

Wine Enthusiast FEBRUARY Issue Review

2015 Golden Semillon - 92 POINTS

This medium-bodied wine is rich and dessert-sweet, with the warm, lush feel of the Barossa. Candied pineapple and dried pear aromas and flavours turn honeyed and long on the finish. Ready to drink.

Word from Allister: This is an amazing dessert wine with a phenomenal quality to price. Perfect for BTG pours in good through to great restaurants. We hope you have the confidence to showcase to your customers...

WINE OF THE WEEK - @windsordobbin

2014 Elderton Barossa Shiraz

A knockout Barossa shiraz from one of the most reliable producers in the region; the Ashmead family at Elderton. Estate-grown and made, this classic rich and warm style partially made from fruit grown on vines that are well over 100 years of age. This is big and bold, a real prop forward of a wine, but with some clever ball-handling skills. It's a blend of fruit from Nuriootpa, Greenock and Craneford from what proved to be an outstanding vintage. I enjoyed the fruit intensity with dark berry and currant flavours allied to chocolate and vanilla/oak characters. Despite it's 14.5% alcohol, it is drinking well now, but experience suggests that Elderton shirazes can cellar for a couple of decades. Barossa Valley."

Winefront Review - Gary Walsh

2014 Elderton Barossa GSM - 91 POINTS

I think this is a new line for Elderton, and good to see them get into the Grenache. New packaging too. Grenache 41%, Shiraz 40%, Mourvedre 19%. Smells quite a bit like sarsaparilla, raspberries, whiff of violet, some spice and coal. Medium bodied, and certainly a lighter fresher style, light dusting of tannin, slightly nippy acidity, but lively enough, and spicy savoury saline finish of good length.

Certainly not over-done.

VINES - vinesmag.com (Canada)

2013 Ode to Lorraine - 4 STARS

Named in honour of co-founder Lorraine Ashmead, this Cabernet, Shiraz and Merlot blend has been produced from Elderton estate since 2002. The 2013 vintage is a blend of 56 percent Cabernet, 40 percent Shiraz and 4 percent Merlot, which yields an intensely aromatic and flavourful red. The mix of ripe fruit and secondary notes of chocolate and toasty oak make for a mouthfilling palate that carries through to a long, lingering finish. Christopher Waters



EXPOSURE FEBRUARY 2017

NEW RELEASES

2016 Eden Valley Chardonnay

Style: Elegant, driven, focused

2015 Neil Ashmead Grand Tourer Shiraz

Style: Exuberant, lively and full of character this wine combines old world & new world in a wine that has many dimensions. Relying on superb quality fruit to showcase the outstanding character of vines almost forgotten

2014 Ode to Lorraine

Style: Rich and sophisticated

WINE OF THE MONTH

2016 Eden Valley Riesling

Winemaker's Comments

This Riesling has been sourced from two outstanding old vineyards which neighbour the townships of Craneford and Springton, allowing us to produce a vibrant, classic example of Eden Valley Riesling - Richard Langford

Style: Dry, crisp, racy

Vineyard Source: 80% Craneford, 20% Springton

Vine Age: 30 - 40 years

Picking Date: 20 - 25 February 2016

Cellaring: Drink now or cellar confidently for 5 - 10 years



STOCK UPDATES

2013 Command Shiraz - AVAILABLE NOW, FOR MARCH RELEASE

2014 Ashmead Cabernet Sauvignon - AVAILABLE NOW, FOR MARCH RELEASE

2008 Command Shiraz Museum Release - AVAILABLE NOW, FOR MARCH RELEASE (special wooden boxes, see below)

2012 Command Shiraz - 375ml bottles still available

2016 Eden Valley Chardonnay - NOW AVAILABLE

2015 Neil Ashmead Grand Tourer Shiraz - NOW AVAILABLE

2013 Ode to Lorraine - SOLD OUT

2014 Ode to Lorraine - NOW AVAILABLE

2014 Barossa Merlot - SOLD OUT

2015 Barossa Merlot - NOW AVAILABLE

2015 E Series Unoaked Chardonnay - Absolute last stocks

2014 E Series Shiraz Cabernet Sauvignon - Running low

2013 Barossa Cabernet Sauvignon - Running low



VINTAGE 2017 A SLOW START

The surprisingly mild days and cool nights we have been having mean amazing sleeping conditions for us and slow ripening conditions for our grapes. With good weather forecast ahead expectations are for another exceptional vintage. We are anticipating whites to come in towards the end of February and reds to roll in over the next 6 to 8 weeks after that.



WAXING OUR OPEN FERMENTERS

We were recently asked by a customer about our 'waxed' open fermenters and more pointedly what type of wax do we use, our winemaker Richard answered with this... "The wax is a blend of microcrystalline and paraffin wax. The paraffin wax is quite hard and brittle so the microcrystalline wax which is more elastic adds some forgiveness to prevent the wax cracking if knocked by plastic shovels or wine fittings. The wax is hydrophobic (like oil) odourless and flavourless.

We wax the open fermenters because otherwise the natural acids in the wine would eat the calcium in the concrete, which would remain in the wine as a calcium salt. The wax prevents this.

In Australia the few concrete fermenters that are still used are either waxed or epoxied, however if the epoxy is damaged it is more difficult to repair. Waxing allows us to inspect whenever they are empty."



WORTH A GIGGLE???

