

NEWS AND REVIEWS

Wine Front - Campbell Mattinson

2013 Command Shiraz - 96 POINTS

Posted on 08 February 2017.

Vineyard planted 1894, matured in French and American oak.

The oak and the fruit have fast become inseparable. Rich blackberry, coal, earth and coffee-cream flavours cascade onto the palate and on out through the finish. Dry, filigreed tannin builds as the wine breathes; you only notice it once you're safe in its embrace. Both old school and new school at once; it's elegant and rich, unafraid of oak but blessed with pure, dark berried fruit.

Wine Spectator

2013 Command Shiraz - 92 POINTS

Notes of smoke and toast set the stage for the berry and plum flavours showing a firm backbone and a supple texture. Elegant and spicy on the long finish. Drink now through 2028. MW

Wine Spectator

2014 Ode to Lorraine - 94 POINTS - Now Available

Rich and expressive, with gingerbread and fresh cherry flavours at the core. Details of smoke, eucalyptus and cigar box work together harmoniously, bolstered by very polished tannins. MW

Wine Spectator

2014 Barossa Cabernet Sauvignon - 90 POINTS - Now Available

Elegant and bright, with juicy cherry and raspberry flavours that are transparent. Accents of fresh herb and pepper linger on the polished finish. MW

VINTAGE IS OVER

One to look out for, all the powers that be agree that vintage 2017 has been a cracker. Our vineyard hand Steve below brought in the last of the Command fruit, with a big grin. Happy that the long hours are subsiding and excited to see how this amazing fruit develops over the next couple of years. Time now to clean the tractors, fermenting tanks, crusher, press and have a beer!



Elderton

EXPOSURE

MAY 2017

CONGRATULATIONS BARONS CAM & JULES

On Thursday 20th April both Cameron and Jules were inducted as Barons of Barossa. The Wine Fraternity, Barons of Barossa was founded in 1975 by a group of influential Barossa wine industry personalities and today are a recognised part of the fabric of Barossa culture and continue to play an important philanthropic and symbolic role. Both Cam and Jules are highly deserving of this accolade because of time, skills and effort shared with not only the wine industry but the Barossa community as a whole. Well done!!



STOCK UPDATES

- 2014 Western Ridge Grenache Carignan - SOLD OUT
- 2015 Western Ridge Grenache Carignan - NOW AVAILABLE
- 2014 E Series Shiraz Cabernet Sauvignon SOLD OUT
- 2015 E Series Shiraz Cabernet Sauvignon - NOW AVAILABLE
- 2013 Command Shiraz - SOLD OUT - Allocation only
- 2014 Ashmead Cabernet Sauvignon - AVAILABLE NOW
- 2008 Command Shiraz Museum Release - AVAILABLE NOW
- 2012 Command Shiraz - 375ml bottles still available
- 2015 Neil Ashmead Grand Tourer Shiraz - NOW AVAILABLE
- 2014 Ode to Lorraine - NOW AVAILABLE
- 2015 Barossa Merlot - NOW AVAILABLE
- 2015 Golden Semillon - Running low

WINE OF THE MONTH

2014 Barossa Cabernet Sauvignon

Winemaker's Comments

The 2014 vintage was outstanding with wines ripening before sugar levels became excessive. The wines of 2014 show great intensity and suppleness. - Richard Langford

Style: Full bodied, rich, classy

Colour: Deep purple

Aroma: Blackberry, cassis, beetroot

Palate: Red berries, beetroot, chocolate

Vineyard Source: Estate grown, 70% Nuriootpa, 17% Greenock Craneford

Vine Age: 18 - 71 years

Picking Date: 27 March - 22 April 2014

Oak: Predominantly second and third fill French hogsheads and puncheons, 22 months

Cellaring: Drink now or cellar confidently for 10 - 15 years from vintage

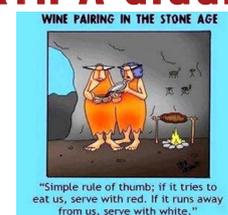


BAROSSA WINE CHAPTERS AUCTION

The Barossa Wine Chapters Auction held on Friday 21st April was a huge success according to Auctioneer Andrew Caillard MW: "This would have to be the most buoyant, fully supported Barossa auction in history." Elderton's live auction lot was the 'Ultimate Elderton Experience', an imperial of 2012 Command, as well as long lunch for 8 at the Elderton Homestead, including at least 10 vintages of Command, hosted by Cam and Al - it was sold for \$5000.



WORTH A GIGGLE???



"Simple rule of thumb; if it tries to eat us, serve with red. If it runs away from us, serve with white."