



2018 BAROSSA SHIRAZ

BAROSSA

The fruit for Elderton Shiraz is from the three exceptional estate vineyards that the Ashmead family own. 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.

There are many blocks of Shiraz on the three Elderton estate vineyards, some as old as 100 years. Some of the best parcels from each of these sites (Nuriootpa, Greenock and Craneford) are blended to create what one can only describe as 'the perfect Barossa Shiraz'.



94 POINTS - RAY JORDAN, THE WEST AUSTRALIAN MAY 2021

Vibrant fruit showing some delicious sweet American oak in here that balances the fruit. This is classic Barossa with an elegance and refinement. Bright and lively with an appealing brightness and energy. The vanillin oak is well managed with the spicy finish a feature. Love this wine.

92 POINTS - AARON BRASHER, THE REAL REVIEW MAY 2021

Deep, dark and youthful in colour. Aromas of satsuma plums, cedary oak, spice, mulberries and dried herbs. A rich and bright palate of dark plums, creamy oak, firm tannins and bright acidity. An easy-drinking, fresh style of shiraz with plenty of fruit richness, tannin and mouthfilling flavours.

91 POINTS - NICK STOCK, JAMESSUCKLING.COM

There's rich and intense fruit on offer here, from raspberries to red plums to blackberries and assertive American-oak influence. The palate has a very rich and plush feel with bold, fleshy blackberry flavors, as well as some chocolate, smoked meat and spice. Intense and fleshy.

WINEMAKER'S COMMENTS

We owe the beauty of our 2018 Shiraz as much to our climate in the Barossa, and our stunning vineyards, as we do to our winemaking team. In truth, 2018 was a vintage for Shiraz that required caretaker hands from our winemaking team and little else. The vibrancy of fruit coming through in this wine speaks of its inherent freshness at harvest. Our Shiraz was fermented in a combination of open fermenters (some with heading boards) and closed fermenters which allowed us to use a little extended maceration to ensure we made the most of the tannin profile our fruit had to offer. Pressed wine was then matured in a combination of new and seasoned French and American oak, selected to complement each parcel of fruit destined for this Shiraz.

- Julie Ashmead