

2022 Neil Ashmead Grand Tourer Shiraz

History

First released from the 2008 vintage, the Grand Tourer Shiraz is a wine named after and produced in honour of Elderton co-founder, Neil Ashmead. Neil, who along with wife Lorraine, established Elderton and was a vital link in creating the Barossa's currently enjoyed status as one of Australia's most important viticultural areas. Infectious enthusiasm was one of Neil's drivers in helping to pioneer the revitalisation of the region from the doom and gloom era of the late 1970s and early 80s.

Neil was a 'Barossa Road Warrior' like no other. Driving tirelessly from city to city with a car loaded with wine, doing tastings and dinners with whoever would listen, and generally spruiking the Barossa in a time where people were not really interested in a region that was stereotyped as a fortified producer. It was his love of fast cars that made this pursuit a little easier, thus the unusual choice for the name of this Shiraz. Unfortunately Neil passed away prematurely in 1997, however is succeeded by his two sons, Cameron and Allister, who believe this wine to be a very fitting tribute to an amazing individual who was always willing to push the boundaries of expectations and limitations.

Vineyard Information

This wine is a unique expression of Barossa Shiraz from our Nuriootpa vineyard planted in 1954 and more recently our Greenock vineyard, from Shiraz planted in 1980. These two parcels, whilst surrounded by other blocks of Shiraz, act quite differently. They are often the first to ripen and have a beautiful distinct and powerful blue-fruited note balanced with a very linear expression of Shiraz on the palate.

Vineyard Source 100% estate grown, 82% Greenock, 18% Nuriootpa

Vine Age 33 - 68 years

Picking Date 15 - 17 March 2022

Winemakers' Comments

In 2022, both our Greenock and Nuriootpa vineyards were lucky to escape damaging hailstorms. Mild conditions throughout the ripening period allowed for optimum ripening with very little rain pressure around harvest time .

All the fruit for this wine was handpicked, with picking starting at Greenock and then finished at Nuriootpa, before co-fermenting the fruit in open concrete fermenters. 16% whole bunch from our Greenock vineyard was placed carefully in the bottom of the fermenter before destemming the remaining fruit on top. After 9 days fermentation on skins, the new wine was pressed off to a combination of new and seasoned French oak. The wine was left on lees post malolactic fermentation, for the duration of its time in oak, with frequent lees stirring helping to build mid palate creaminess and seamless integration.

- Jules Ashmead & Brock Harrison

Style	Medium bodied, vibrant yet serious
Colour	Deep crimson
Aroma	Fresh blueberry fruits with hints of spice and vanilla
Palate	Plush fresh fruit reminiscent of summer berry pudding with a spiced note of charcuterie with peppery zest to freshen. Creamy seamless palate with powerful yet collected powdery tannins.
Oak	French puncheons, 45% new, 14 months including 14 months on lees
Cellaring	Drink now or cellar confidently for 10 years from vintage
Alc/vol	14.9%

