

This wine has been specially selected for World Wine Headquarters portfolio of wines from around the world.



It exhibits the qualities and distinctiveness that warrants its recognition as one of the world's finest wines.

# Elderton

NURIOOTPA • BAROSSA VALLEY • SOUTH AUSTRALIA

**The Elderton Estate is home to row upon row of gnarled old vines in the heart of the Barossa, producing rich, ripe and lush wines that have become the “Benchmark Barossa”.**

**E**lderton Wines is a small, family-owned winery, situated in the heart of Australia's Barossa Valley, that has shot to acclaim producing some of the world's most highly regarded shiraz and cabernet sauvignon.

Neil and Lorraine Ashmead purchased the original Elderton homestead located at Nuriootpa in the Barossa Valley, in 1979, after returning home from several years working in Saudi Arabia. Neil, a civil engineer along with Lorraine, had no previous experience in the wine industry, but soon grew a passion for the region and an enthusiasm to rescue the amazing old vines that surrounded the property.

3 years were tirelessly spent nurturing the property back into health following many years of neglect, with the first vintage, a 1982 Shiraz, released in 1983.

The estate is home to 72 acres of Shiraz, Cabernet Sauvignon and Merlot, with plantings dating back to 1894. It is considered one of the remaining original 'Barossa Gardens', with the name 'Elderton' deriving from the original vineyard owner - Samuel Elderton Tolley.

Now, the second generation of the Ashmead family, brothers Cameron and Allister, run the winery day to day and are passionate about producing wines that are balanced, varietally correct and classic in nature.

## Fast Facts

### LOCATION:

- Elderton Estate Vineyard is located on the banks of the North Para River in Nuriootpa, 50 miles northeast of Adelaide.
- Latitude: 34°28'37.48"S
- Longitude: 138°59'42.42"E
- Altitude: 275m (902feet)

### CLIMATE:

- Warm, Mediterranean with hot dry summers and mild wet winters
- Growing season rainfall (Oct-Apr): 221 mm (6.3 inches)
- Relative humidity, Oct-Apr, 3pm: Average 39%
- Average Sunshine Hours: 1832

### SOIL:

- Rich river silt soils and red brown earth over limestone. Alluvial over limestone, sandier towards the east
- Winemaker: Richard Langford



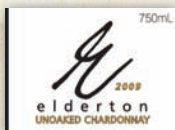
(L/R): Rebecca Ashmead, Cameron Ashmead, Lorraine Ashmead & Allister Ashmead



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## The Wines (Estate grown)



### 2009 Elderton "E Series" Unoaked Chardonnay

**Parker 86pts** "About 30% of the 2009 Chardonnay was matured in new oak but only for a brief couple of months. This fresh, clean, medium-bodied style gives a moderate intensity of apple and peach aromas with some poached pears. Very crisp and citrusy in the mouth, it has a good long finish. Drink it now through 2012." *Robert Parker's The Wine Advocate, Issue 192 Dec 2010*

Technical Data: Alcohol: 11.5% by vol. • Titratable Acidity: 6.84 g/l  
• Residual Sugar: 0.43 g/l • PH: 3.17



### 2007 Elderton Estate Shiraz

**Tanzer 90pts** "Vivid ruby. Fragrant aromas of black raspberry, vanilla and violet, with notes of black tea and licorice adding depth. Sweet and expansive but focused, with energetic dark fruit flavors giving way to smoky minerals on the back end. Gentle tannins lend shape to the long, juicy finish." *Stephen Tanzer's International Wine Cellar, Jul/Aug 10*

Technical Data: Alcohol: 14.69% by vol. • Titratable Acidity: 7.85 g/l  
• Residual Sugar: 0.69 g/l • PH: 3.30



### 2006 Elderton "Ode to Lorraine" CSM

**Tanzer 92pts** "Deep ruby-red. Brooding cherry, mulberry and spiced plum aromas are complemented by an exotic fig jam quality. Midweight dark berry flavors become richer with air, picking up suggestions of smoky Indian spices and candied flowers. Leaves spicy red and dark berry preserve notes behind on the strikingly long, penetrating finish." *Stephen Tanzer's International Wine Cellar, Sep/Oct 08*

Technical Data: Alcohol: 14.94% by vol. • Titratable Acidity: 6.81 g/l  
• Residual Sugar: 1.0 g/l • PH: 3.40



### 2007 Elderton "Ashmead" Cabernet Sauvignon

**Tanzer 93pts** "Lurid violet color. Wild, ripe and pungent aromas of dark berries, spicecake, smoke and potpourri; smells like a cult Napa wine. Big, rich and full, with alluring sweetness to the blueberry, blackberry, rose pastille and candied licorice flavors. Spreads out on the back, finishing with penetrating sweetness and substantial but velvety tannins. I could see this wine improving for at least a decade." *Stephen Tanzer's International Wine Cellar, Sep/Oct 09*

Technical Data: Alcohol: 14.2% by vol. • Titratable Acidity: 7.39 g/l  
• Residual Sugar: 0.67 g/l • PH: 3.31



### 2006 Elderton "Command" Shiraz

**Tanzer 93pts** "Glass-staining ruby-red. Exotically perfumed bouquet of blackberry, boysenberry, cherry-vanilla, cola and incense. A lot of oak spice here but there's also a load of powerful, deeply concentrated dark fruit. Velvety in texture, with strong finishing spiciness and lingering dark berry liqueur qualities. Nothing subtle about this, but it's improbably graceful and focused." *Stephen Tanzer's International Wine Cellar, Oct 09*

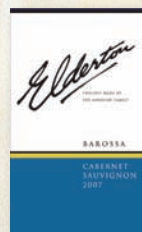
Technical Data: Alcohol: 14.95% by vol. • Titratable Acidity: 7.49 g/l  
• Residual Sugar: 0.76 g/l • PH: 3.26



### 2009 Elderton "E Series" Shiraz-Cabernet

**Tanzer 89pts** "(a 64/36 blend) Vivid ruby. Sexy, expressive, bouquet of raspberry, blackberry and incense. Broad, palate-caressing red and dark berry flavors show impressive depth and clarity, with no rough edges or tannins in sight. Very appealing blend, with a fresh, open-knit fruit character and very good finishing persistence." *Stephen Tanzer's International Wine Cellar, Jul/Aug 10*

Technical Data: Alcohol: ??% by vol. • Titratable Acidity: ?? g/l  
• Residual Sugar: ??g/l • PH: ??



### 2007 Elderton Estate Cabernet Sauvignon

**Parker 90pts** "The 2007 Cabernet Sauvignon Elderton Estate is also a bit more restrained than normal. Purple-colored, it displays aromas of toast, violets, pencil lead, cassis, and blackberry. This structured effort will evolve for 2-3 years and offer prime drinking through 2022." *Robert Parker's The Wine Advocate, Issue 186 Dec 2009*

Technical Data: Alcohol: 14.07% by vol. • Titratable Acidity: 7.77 g/l  
• Residual Sugar: 0.76 g/l • PH: 3.26



### 2008 Elderton "GTS" Shiraz

**Tanzer 92pts** "Opaque ruby. Deep, brooding aromas of cherry pit, blackcurrant, licorice, espresso and dried violet. Spicy, palate-numbing cherry and dark berry flavors are refreshingly bitter and sharply focused, with fine-grained tannins adding grip. Juicy and subtly sweet on the finish, which strongly echoes the spice notes and clings with excellent clarity and persistence. This will repay patience." *Stephen Tanzer's International Wine Cellar, Sep/Oct 08*

Technical Data: Alcohol: 14.42% by vol. • Titratable Acidity: 6.08 g/l  
• Residual Sugar: 0.62 g/l • PH: 3.56



### 2005 Elderton "Command" Shiraz

**Parker 97pts** "The opaque purple/black 2005 Command Shiraz was aged in French and American oak puncheons (500-liter barrels). It offers up a sexy/kinky bouquet of wood smoke, lavender, leather, game, mineral, black raspberry, and blueberry pie. Voluptuous on the palate, complex, and dense, it demands a decade of cellaring after which it should offer hedonists much pleasure through 2035." *Robert Parker's The Wine Advocate, Issue 181 Feb 2009*

Technical Data: Alcohol: 15.0% by vol. • Titratable Acidity: 7.61 g/l  
• Residual Sugar: 0.82 g/l • PH: 3.28



### 2008 Elderton Botrytis Semillon

**Tanzer 91pts** "Brassy orange. Smoky aromas of orange marmalade, apricot pit and botanical herbs. Very sweet, palate-coating pit fruit flavors are complemented by licorice and singed orange, with a late note of candied red berries. Clings impressively on the finish, leaving intense smoke and spice notes behind. This thick, weighty wine should be served by itself as I suspect it would overwhelm all but the most decadent desserts." *Stephen Tanzer's International Wine Cellar, July 10*

Technical Data: Alcohol: 10.5% by vol. • Titratable Acidity: 8.45 g/l  
• Residual Sugar: 162 g/l • PH: 3.80