

Elderton Estate Barossa

CSM

Vintage 2000

THE WINE

60% Cabernet / 30% Shiraz / 10% Merlot

Colour: Deep crimson with a black heart.

Nose: Ripe blackberry with lifted violet and a hint of vanillin oak.

Palate: Immense, yet elegant, complex, rich and flavourful with tiers of chocolate, wild berries and plums. Finishes with supple tannins and pretty oak shadings.

Alcohol: 13.5% Alc/Vol

Ageing: Enjoy now or age 6 years +.

Food: Pheasant, wild duck, venison or kangaroo; especially when served with a rich sauce.



HISTORY

A Cabernet/Shiraz/Merlot blend was added to our portfolio from the 1992 vintage. It was a belief that through blending only the best parcels of fruit from the Elderton Vineyard, a truly wondrous and complete wine could be made that showed the highlights of the three grape varieties. All vintages made of this wine (not made in 1993) have been hugely successful in Australian and International wine shows, as well as with the media. The winemaking team at Elderton believe this is the hidden gem in the Elderton range.

VITICULTURE

The Elderton Vineyard is situated on the banks of the North Para River, Nuriootpa, Barossa Valley. The old vines on the estate live in very old deep alluvial soils over limestone. With a Mediterranean climate, the baumé reaches 14^o to 14.5^o. The grapes are machine harvested during the night, at optimum maturity, which is decided by the winemaking team through vineyard sampling.

WINEMAKING

After crushing, fermentation takes place in old concrete open top fermenters at around 30°C for approximately 7 days before maturation in a combination of new and old French and American Oak puncheons for 18 months to 2 years. Each parcel is kept separate until assemblage time, where the Elderton team plays with different percentages to ensure the best wine is produced. Showing the amazing consistency of the vineyard is the fact that the past 6 vintages have had the same percentage of each variety. This wine has been styled to give a velvety silkiness and elegance across the whole flavour profile.

ACCOLADES

2 Bronze Medals- Brisbane wine show 2001, Melbourne Wine Show 2001