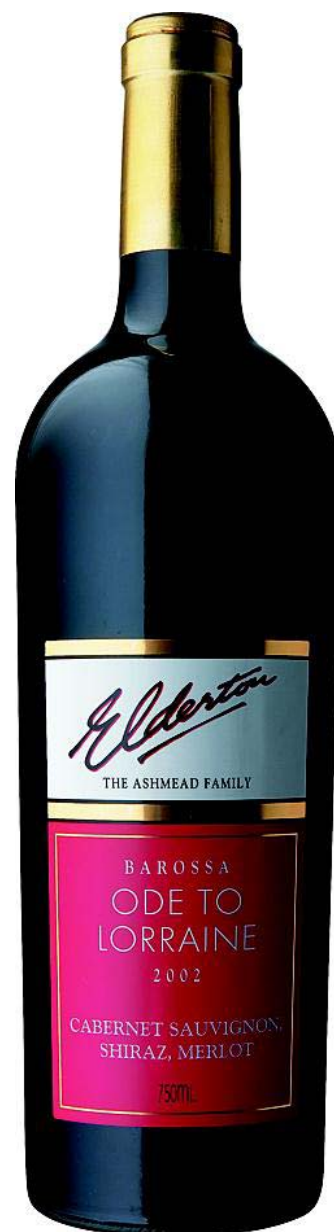


Elderton
Ode to Lorraine
Cabernet / Shiraz / Merlot
Vintage 2002

THE WINE

68% Cabernet / 25% Shiraz / 7% Merlot

- Colour:** Very rich dark purple.
- Nose:** Fantastic aromas of chocolate, berry and licorice are well wrapped in lovely toasty oak.
- Palate:** Full bodied with velvety ripe refined tannins and a long rich finish . Already showing amazing harmony between power and elegance.
- Alcohol:** 14.5% Alc/Vol
- Ageing:** Enjoy now or age 10 -15 years + from vintage.
- Food:** Slowly braised lamb shanks



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. The decision was made for the 2002 vintage to be renamed (from CSM) in honour of the co founder of Elderton, Lorraine Ashmead. . The winemaking team at Elderton believe this is truly the hidden gem in the Elderton portfolio of premium reds.

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 14.5^o to 15^o. The grapes are machine harvested during the night, at optimum maturity, which is decided by the winemaking team through vineyard sampling. 2002 was a dream season for viticulture and the flavours and balance in this wine truly show why.

WINEMAKING

After crushing, fermentation takes place in old concrete open top fermenters at around 30oC 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 play with different percentages to ensure the best wine is produced. This wine has been styled to give a velvety silkiness and elegance across the whole flavour profile.

ACCOLADES

★★★★★ Stars Winestate Magazine April 2006

GOLD, China International Wine & Spirit Challenge, 2006

GOLD, London International Wine Challenge, 2006

SILVER, Brisbane Wine Show 2006

92 Points – Robert Parker 2006