

Elderton  
Ode to Lorraine  
Cabernet / Shiraz / Merlot  
Vintage 2004

THE WINE

57% Cabernet / 27% Shiraz / 16% Merlot

- Colour:** Very rich dark purple.
- Nose:** Enticingly sweet berry and licorice, well wrapped in toasty vanillin oak.
- Palate:** Full bodied with velvety texture & mouthfeel. Elegant, whilst rich and chocolatey.
- 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 from the 2002 vintage onwards for it 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<sup>o</sup> to 15<sup>o</sup>. The grapes are machine harvested during the night, at optimum maturity, which is decided by the winemaking team through vineyard sampling. Through the mild ripening conditions of the 2004 vintage, the wine reflects wonderful purity of fruit and balance, with the potential to age superbly over the next decade or more.*

**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 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**

**GOLD**, Rutherglen Wine Show, 2006

**GOLD**, Concours Mondial De Bruxelles Wine Show, Belgium 2006

★★★★ Stars Winestate Magazine, July 2007

**SILVER** – Best in Class, The International Wine & Spirits Competition, 2006