

Elderton

Barossa Shiraz

Vintage 2003

THE WINE

100% Barossa Valley Shiraz

Colour: Dark purple, bright magenta hues

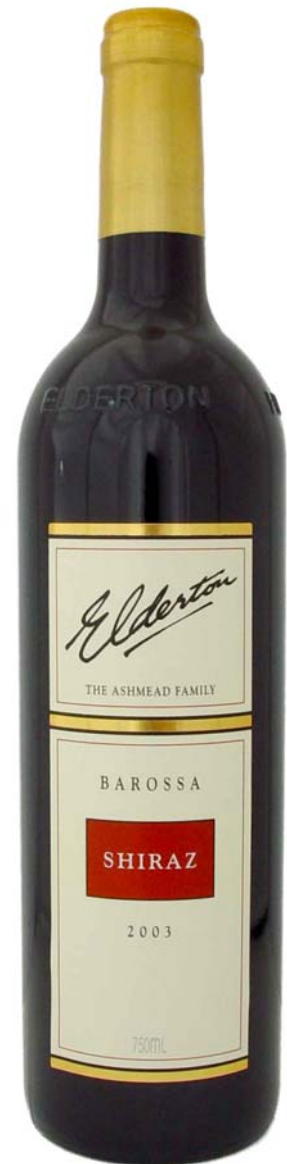
Nose: Blood plums, a touch of vanilla.

Palate: Classic Elderton, showing rich ripe plums, chocolate and vanilla. Big and luscious, yet very soft and generous.

Alcohol: Alcohol: 14.5% Alc/Vol

Ageing: Enjoy now or 5-10 years

Food – a Perfect Match
Richly flavoured meats, game or mature cheddars.



HISTORY

The fruit for Elderton Shiraz is grown exclusively on the Elderton Vineyard situated on the banks of the North Para River, Nuriootpa, Barossa Valley, South Australia. Elderton was transformed from a vineyard supplying quality fruit to other wineries to a winery in its own right in 1982, and have since won much recognition for all of the wines, especially the Shiraz. Barossa Shiraz is now highly collectable worldwide, and the Elderton is always a benchmark for the region.

VITICULTURE

There are 12 blocks of Shiraz on the Elderton Estate, some as old as 100 years, which grow in deep alluvial soils over limestone. Combined with a Mediterranean climate and minimal supplemented irrigation, this creates what one can only describe as 'the perfect Shiraz vineyard'. Mainly the grapes are machine harvested in the cool of the night, at an optimum maturity of about 14 – 15 Baume. This allows a quick delivery to the winery for crushing, before any spoilage can occur. 2003 will be thought of as a challenging vintage for the Barossa, however showing its pedigree the Elderton Estate excelled in the conditions.

WINEMAKING

De-stemming and inoculation with a selected yeast strain, followed by fermentation in stainless steel potter fermenters at 28°C for approximately 7 days. Maturation takes place in French and American oak puncheons for 16 months.