

Elderton
WINES

BAROSSA

ELDERTON BAROSSA VALLEY
CABERNET SAUVIGNON
VINTAGE 1999

HISTORY

The Cabernet Sauvignon grapes are grown exclusively on the Elderton Vineyard situated on the banks of the North Para River, Nuriootpa, Barossa Valley, South Australia. The 1988 vintage was chosen by Qantas for first class, the 1992 Vintage won the prestigious Jimmy Watson Memorial Trophy in 1993 and for the next two years won Gold and Trophy at the Barossa Wine Show. The 1994 vintage gave Elderton its first international gold medal at the London International Wine Show 1996. The most recent past vintage, 1998, once again won gold and trophy, in the Barossa wine show for the best regional Cabernet

VITICULTURE

Very old deep alluvial soils over limestone, the majority of the vines up to 40 years of age. With a Mediterranean climate, the baumé reaches 13.5° to 14.5°. The vines were recovering from a massive 1998 vintage, and thus produced small amounts of wonderful quality fruit, in turn allowing wines to be made with great colour, flavour and intensity. The grapes, at optimum maturity, are machine harvested to allow quick delivery to the winery before crushing

WINEMAKING

Destemming and inoculation with a selected yeast strain and fermentation in stainless steel potter fermenters at 30°C for approximately 7 days before maturation in French and American oak puncheons for 18 months to 2 years.

THE WINE

100% Barossa Valley Cabernet Sauvignon

Colour: Deep red hues

Nose: Plum, lifted fruit and spicy oak.

Palate: Offers rich concentrated raspberry and plum characters with A firm tannin structure.

Alcohol: 14.0% Alc Vol

Ageing: Enjoy now or 6-10 years.

FOODS - A PERFECT MATCH

Rare roast beef, winter hot pots, mild curries.

2 SILVER MEDAL
3 BRONZE MEDALS

