

Elderton Barossa
Ashmead Single Vineyard
Cabernet Sauvignon
Vintage 2001

THE WINE

100% Old Vine Barossa Valley
Cabernet Sauvignon

Colour: Deep Purple, inky.

Nose: Rich ripe fruit, solid oak and aromatic spice aromas.

Palate: Sharply defined, this hits all the right notes, with ripe, supple, seductive and detailed plum, berry, and spice flavours woven together, with a long elegant finish.

Oak: Predominantly French Oak
Puncheons (36 months) - racked 3 times.

Alcohol: 14.5% Alc/Vol

Production: 700 cases

Ageing: 5-20 years

HISTORY

Like the Command block, which is an amazing resource to the Elderton Estate, the Ashmead block has consistently produced small parcels of excellent quality fruit. Traditionally the finished wine has been blended into the Estate Range of wines, however, in 1998 Lorraine Ashmead, the Estate Principal, saw the brilliance of the wine, and decided to release it under the Ashmead Family name. The 2001 is the fourth release of this exciting wine. The wine is a superior example of Barossa Cabernet Sauvignon aged mainly in a mix of new and then old French Oak Puncheons. The Elderton Estate is not unfamiliar with premium Cabernets, having won 4 trophies for this varietal including the 1993 Jimmy Watson Trophy. After the success of the 2001 Estate Cabernet which won multiple gold, including one at the illustrious IWC in London, we have huge expectations of this wine.

VINEYARD BLOCK DATA

*Variety: 100% Cabernet Sauvignon
Clone: Unknown, own roots (most likely G9V3)
Age: Planted 1944 (60 years old)
Soil: Deep alluvial silt over limestone
Rainfall: Average - 501.8mm, 2001 – 510.5
Spacing: Vine spacing 1.5m, Row Width 3m East to West Row Direction
Trellis: Have been reworked to double wire vertical (from single)
Yield: 2-3 tonnes per Hectare*

ACCOLADES

*Gold Medal – NZ Liquorland Top 100, 2004
Bronze Medal- Perth Royal Wine Show, 2004*

