

Elderton Barossa
Ashmead Single Vineyard
Cabernet Sauvignon
Vintage 2005

THE WINE

100% Old Vine Barossa Valley
Cabernet Sauvignon

- Colour:** Deep Purple
- Nose:** Vivid aromas of blue berries, cassis and spices.
- Palate:** Complex and superfine, the wine is full bodied, with silky tannins and a long finish. A Classic concentrated Cabernet, with flavours of vanilla, cassis and star anise.
- Oak:** French oak Hogsheads (about 20 months) - racked 4 times.
- Alcohol:** 14.5% Alc/Vol
- 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 away 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 2005 is the seventh release of this unparalleled wine, and is a superior example of Barossa Cabernet Sauvignon aged in a mix of new French Oak Hogsheads from about 8 different coopers. The Elderton Estate is not unfamiliar with premium Cabernets, having won more than 8 trophies for this varietal including the 1993 Jimmy Watson Trophy. We, at Elderton, believe this vintage will be as heavily sought after as the inaugural 1998 vintage by wine lovers and collectors alike.

VINEYARD BLOCK DATA

*Variety: 100% Cabernet Sauvignon
Clone: Unknown, own roots (most likely G9V3)
Age: Planted 1944 (Now over 60 years old)
Soil: Deep alluvial silt over red and brown earths and limestone
Rainfall: Average - 501.8mm,
Spacing: Vine spacing 1.5m, Row Width 3m East to West Row Direction
Trellis: Have been reworked to double wire vertical (from single)
Yield: 1-2 tonnes per Hectare*

ACCOLADES

2007 New Zealand International Wine Show	GOLD
2007 San Francisco International Wine Show	SILVER
2007 Japan Wine Challenge	SILVER
2007 Cairns Wine Show	SILVER
Stephen Tanzer review Sept/Oct 2007	92 POINTS