

2005 SINGLE VINEYARD COMMAND SHIRAZ

History

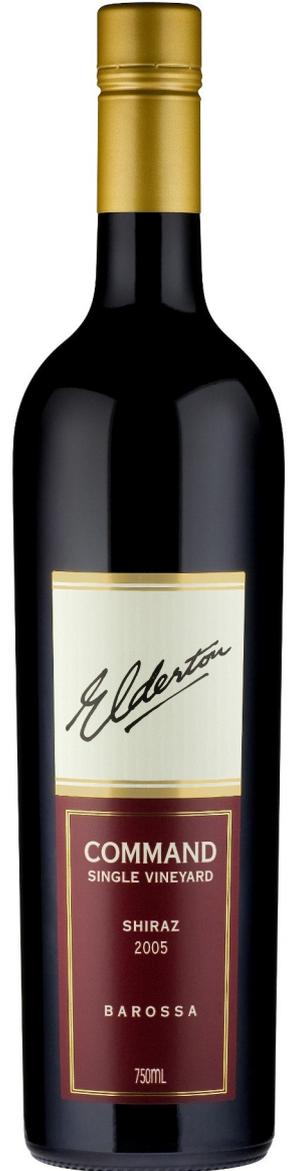
The Elderton Command Shiraz has established an enviable reputation since the first vintage in 1984. It is truly one of Australia's best and most highly regarded Icon wines. Accolades have come from the world over for vintages such as the 1992, which was chosen by the influential wine critic Robert Parker in his U.S. magazine the "Wine Advocate" as one of the world's top 80 wines. The 1995 Command was awarded 95 points by "Wine Spectator" and placed in their top 100 wines, the 2000 was awarded 97 points by the same magazine and placed 27 in their top 100 and the 1996 Command won the trophy for the best Shiraz in the world at the London International Wine and Spirit Competition, which Elderton's principal - Lorraine Ashmead believes ratifies her plans, aspirations and expectations to produce a great wine of the world.

Single Vineyard Information

Variety	100% Shiraz
Clone	Unknown, own roots
Age	Planted circa 1894
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

Winemaker's Comments

"2005 followed a vintage that many thought would rank highly in the decade and the chances of an 'odd year' standing over such a vintage seemed remote. But with a wet winter providing the sustenance and a mild, dry summer following, Elderton fruit showed excellent development, particularly old vine harvests. The vintage was later than normal with the last pick of the Command block being on April 11th. This long ripening period, partnered with cool submerged-cap ferments in the winery, has allowed the fruit to shine through (over the 30+ months of oak maturation) and is testament to the power of flavour produced from our oldest Shiraz vines. - Richard Langford



Vintage Details

Vintage year	2005
Region	Barossa Valley
Variety	100% Shiraz
Oak Maturation	34 months in new American and French oak hogsheads
Alc/Vol	14.5%
TA	7.0 g/L
pH	3.32