

Elderton



ELITE RANGE

2007 Command

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. The second generation of Ashmeads and Elderton Co-Managing Directors, Allister and Cameron, as the current custodians of a rare piece of Barossa Valley viticultural heritage, continue their parents aspirations and expectations to produce a great wine of the world. The Command is truly an expression of place, and one of which the family intends to preserve for generations to come.

Single Vineyard Information

Variety	100% Shiraz
Clone	Unknown, own roots
Age	Planted circa 1894. Classed as a centenarian block by the Barossa Old Vine Charter
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

2007 saw the Command vines give an exceptionally low yield - around 20 per cent of the normal average. This has resulted in a small batch of 2007 Command, but of fantastic quality.

- Richard Langford

Accolades

- 95 points - Robert Parker's *Wine Advocate* #192, December 2010
- 95 points - James Halliday *Australian Wine Companion* 2011
- 94 points - Stephen Tanzer's *International Wine Cellar* July/August 2010



Vintage Details

Vintage	2007
Region	Barossa
Variety	100% Shiraz
Maturation	32 months in American and French oak
Alc/Vol	14.5%
TA	7.49g/L
pH	3.32