



2014 **E Series** Shiraz / Cabernet Sauvignon

Background

The Ashmead family began their wine adventure when they purchased the Elderton vineyard in 1979 and first released wines from the Estate in 1982. Today, Elderton is run by second generation brothers, Cameron and Allister, and together they work to uphold the values and traditions that were originally set by their parents. They also work to stay true to great Australian winemaking history. It is their belief that Shiraz and Cabernet Sauvignon are made to be blended with each other in Australia, and hope you really enjoy this wine.

Where to drink

A perfect match with pizza, pasta or a great accompaniment to the classic Aussie BBQ with good mates.

The Wine

Style	Mid to full bodied, classic Australian blend
Colour	Deep purple
Aroma & Palate	Plum, cherry, cassis and hints of vanilla
Cellaring	Drink now to 2018

Reviews on previous vintages

...the 2013 'E' Shiraz/Cabernet is redolent of ripe black fruits, mulberries and blackberries highlighted by licorice and chocolate notes and some Chinese Five Spice. Medium-bodied and crisp, it is structured by a mid-level of velvety tannins through the medium to long finish. Straightforward but very drinkable!

- Lisa Perrotti-Brown, Wine Advocate issue #211 February 2014 (on the 2013 vintage)

The family is as honest and open as this highly-slurpable red. The two-thirds shiraz gives generous dark cherry and ripe plum flavours while the cabernet sauvignon portion adds weight, depth and a sinewy tannin backbone. It's these tannins that lead this traditional blend to its decisive finale.

- Best Buy Wines, Gourmet Traveller Wine Aug/Sept 2013 (on the 2010 vintage)

Serious quality for the money... a deeply fruity and lively wine, with floral and spice notes adding complexity. Supple tannins make for easy drinking now but this wine also has the depth to age.

- Josh Reynolds, winophilia.com 29.8.13 (on the 2010 vintage)



Vintage Details

Vintage	2014
Region	South Australia
Variety	76% Shiraz 24% Cabernet Sauvignon
Maturation	Short stay in predominantly old American puncheons
Alc/Vol	14.5%
TA	6.4 g/L
pH	3.55