



ELGO ESTATE

2004 SHIRAZ, STRATHBOGIE RANGES, VICTORIA

The Wines of Elgo Estate are 100% estate grown in the heart of the Strathbogrie Ranges of Central Victoria.

The Elgo Estate Vineyards are situated at around 500m altitude in the Upton region of the Strathbogrie Ranges. Enjoying views over all the surrounding countryside, the vineyards are located approximately 125km North East of Melbourne.

The granite-strewn hills and valleys are shared by the native wildlife, grazing properties, stands of eucalyptus and vineyards. Warm, dry autumn days followed by cool, crisp nights are a feature of this area, ripening fruit that exhibits vibrant varietal character, rich flavours and freshness.

Elgo Estate has approximately 160 acres of vineyard, featuring Riesling, Sauvignon Blanc, Chardonnay, Semillon, Pinot Noir, Shiraz, Merlot, Cabernet Sauvignon and Cabernet Franc. Our winery employs traditional winemaking methods supported by up to the minute technology in order to produce quality wines that uniquely express this beautiful location.

Winemaking Description

A torrid hailstorm on the evening of December 3, 2003 shredded the House Block of Tarcombe Valley Vineyard. What appeared at first to be complete devastation resulted in a concentrated crop that yielded only 750kg per acre.

The fruit was brought to the winery soon after harvesting on March 15, 2004 and was merely de-stemmed before being transferred to two open fermenters. Once the fermentation tanks were filled, they were briefly plunged in a bid to homogenise the fruit and then left for three days at around 8-10°C. Once sufficient time of the cold soaking had elapsed, both fermenters were allowed to warm up to around 16-18°C and then inoculated with the Anchor NT50 yeast. For the next seven days, the fermenters were plunged up to three times daily, easing back to one to two in the last three days.

For the next six days, each fermenter was kept covered except for a brief pump-over daily. The wines were carefully assessed each day for tannin development and overall harmony.

When it was felt that the wine had evolved to a point we found satisfactory, the wine was drained off under gravity and the skins transferred to the press. A couple of days after pressing the wine was then racked off gross lees into a selection of mainly French Oak barrels, of which 30% were new. 10% of the total oak used to mature this wine also consisted of quality new American Oak barrels.

From mid April 2004 until the following December, the wine remained in barrel, only being racked in September 2004 and April 2005. The wine was then removed from barrel and prepared for bottling. Bottling took place on February 15, 2006 with an analysis of 14.1% alcohol, with a pH of 3.32 and a titratable acidity of 6.9g/L. No fining was deemed necessary.

Tasting Description

Deeply coloured and possessing a rich, lifted aroma of ripe blood plum, blackberry, black pepper, cinnamon and cloves. The wine fills the mouth with rich ripe plum, glacé cherry fruit and sweet spices. The fleshy, full-bodied palate is cosseted with fine and ripe tannins.

Serving and Cellaring Suggestions

The 2004 Elgo Estate Shiraz can be enjoyed now to revel in the almost luscious black fruit. The tannins are prominent but not overly astringent and aid in keeping the exuberant fruit in check. With careful cellaring the wine will evolve and harmonise, looking best from 2007 to 2009.