

elderton wines

A BAROSSA CLASSIC



I have to confess my love of, and declare my passion for, The Barossa based Elderton wines who in my opinion produce perhaps some of the best wines in Australia and which are in some cases beyond comparison.

Elderton wines is a small, family owned and operated winery, situated in the heart of the Barossa Valley. The Elderton vineyard, which was planted in 1894 by the Scholz family, was purchased by the Ashmead family in the late 1970's and started producing labelled bottled estate wine from the 1982 harvest. 2011 saw Elderton's celebrating its 30th vintage as a winery.

Since winning the prestigious Jimmy Watson Trophy at the 1993 Melbourne Wine Show being bestowed the title of World's Best Shiraz Trophy at the 2000 London International Wine & Spirits Competition, Elderton wines have become an icon with a cult following. This following is best explained in part by the ancient 72 acre Barossa Floor Vineyard is the two standout blocks, namely the Command Shiraz block (planted 1894) and the Ashmead Cabernet Sauvignon block (planted 1944).

The Barossa is of course a gourmet lover's paradise enriched in a strong cultural heritage reflected in its wine, food, buildings and people. The Barossa has a typical Mediterranean type climate with dry summers and mild winters. Most rain falls between April and October and the average rainfall is around 550 millimetres.

Richard Langford, winemaker, takes control of the day-to-day operational aspects of winemaking at Elderton and is joined by Lorraine, Cameron and Allister Ashmead on the blending and styling bench.

A recent tasting of some the most exceptional wines I have tasted for quite some time included two wines from Elderton

– the Ode to Lorraine Cabernet Shiraz Merlot and of course none other than the Command Shiraz.

ODE TO LORRAINE

The Ode to Lorraine Cabernet Shiraz Merlot 2008 shows warm, generous fruit characters aged for 24 months in French (80%) and American (20%) oak. With an alcohol level of 14.5% it is big and classy red.

The Ode to Lorraine is a blend of the finest barrels of each of the Elderton Estate varietals selecting a blend of Cabernet, Shiraz and Merlot which best reflects the nuances of each variety. The 2008 vintage used open top concrete fermenters (chilled), hand pump-overs, cap submerging and barrel ferments.

COMMAND SHIRAZ

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 iconic wines. The Elderton Command Shiraz grapes are grown on a selected portion of the Elderton Estate vineyard, from vines planted in 1894. Grown on rich river silt soils and red brown earth over limestone, in a Mediterranean climate, with cropping levels less than 4 tonnes per hectare.

The 2007 is 100% Old Vine Barossa Valley Shiraz shows a very dark purple colour with bright magenta hues. The nose is classic chocolate, violet and delicious cedar ending in a rich and generous palate with dark chocolate, plums and black pepper flavours. In oak for 32 months (new American oak) it has alcohol of 14.5 – this wine is a must for any serious wine connoisseur.



Greg Bondar
Food and Wine Editor



DINNER AT THE *victory*

I was absolutely over the moon when I heard that Terry Tan was again back in the kitchen offering dinner to his many loyal and long-time culinary friends. Terry is well known for his modern Asian cuisine with a touch of Malaysian and Thai overtones.

Anyone visiting the increasingly popular upper Blue Mountains must stop over in Blackheath and enjoy not only the breathtaking scenery and the multitude of activities available but also the offering that the Victory Theatre Café in Govetts Leap Road has to offer.

For those not up on their local history the dramatic legend of Govetts Leap tells of an escaped convict who turned bushranger, named 'Govett' who, being pursued by troopers, found himself trapped on the edge of a cliff and preferring death to capture, he wheeled his horse around and together they leapt over the edge – a great tale indeed.

Simply called Dinner At The Victory Terry offers a range of modern dishes in what is a casual yet classy setting for the day-tripper or the regular diner. Offering gluten free dishes as well the choice of dishes, whilst not extensive, caters for all palates and I was pleased to discover that Terry also seasons the dishes to taste.

Diners can choose to share or order individually so there is ample of options for a great night's dining. For Entrée there is a choice of Grilled scallops with peanut nahm jhim. For the newcomer to modern Asian cuisine nahm jhim (or jim) is a simple and wonderfully addictive salad dressing that is fantastic with freshly cooked seafood. An absolute must have for any kitchen wherever a salad is offered as part of a shared meal. Then there is a choice of Braised chicken with Chinese mushrooms or the Squid with pea shoot salad

and coconut chilli lime dressing. My favourite was the Fried soft shell crab with chilli, curry leaves and toasted coconut - wow!

For the Mains, there is an excellent choice of Thai red duck curry, or Sri Lankan Harak Mas Beef curry or for the adventurous the tasty and highly recommended Tandoori salmon with rice pilaf and tomato salsa. Of course there is the traditional bowl of Rice to share or to have individually.

Whatever you order you can be sure of a cheerful and sincere greeting from Terry who makes habit of coming to meet his diners. Apart from being a true gentleman in and out of the kitchen, he is ably assisted by some very dedicated and attentive wait staff.

There is also a selection of sweets to choose from but for me the coffee served was exceptional and comes from the Di Lorenzo Caffè range. The coffee possesses a hint of sharpness on the tip of the tongue - a great structure and body but deep in flavour with a rich chocolate, nutty overtone. It has a lasting, pleasant aftertaste, without bitterness. A perfect finish to a great meal.



Terry Tan

Dinner At The Victory
17 Govetts Leap Road
OPEN Thursday-Saturday from 6.00pm

Greg Bondar
Food and Wine Editor

