



primavera

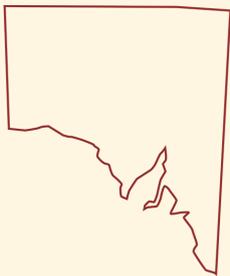
- S E L E C T I O N S -

ELDERSLIE

LOCALITY: Adelaide Hills,
South Australia

WINEMAKER: Adam
Wadewitz

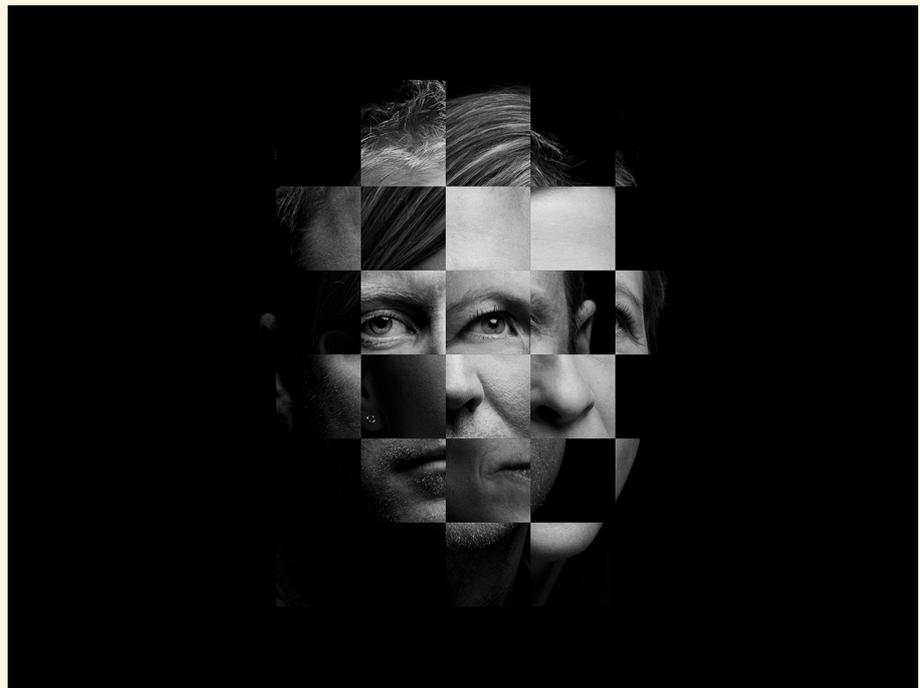
eldersliewines.com.au



**SOUTH
AUSTRALIA**

ELDERSLIE

We've known Adam Wadewitz for many years through Melbourne wine trade associations, and have watched his impressive progress over the years and admired his many achievements. Elderslie is the brand that Adam shares with Nicole Roberts, herself well entrenched in the wine industry, with varied and significant experience on the sales and marketing side of the trade. They make a strong team, and this is their story.



Adam and Nicole first met at university, before following their own paths to forge exciting careers in the industry they both love. After vintages overseas and all around Australia, they gravitated back to the Adelaide Hills and reacquainted. Both with young families, they found themselves thinking similar things about life and wine: "We wanted to drink wines that are a pleasure – simply delicious; that aren't high in alcohol; that are a delightful, pure expression of a site and its season." And so, Elderslie was born.

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Elderslie

This year's release sees two wines and, as per last year, both come from high-altitude, late-ripening sites in the Adelaide Hills. In 2017, Adam and Nicole had a singular goal of capturing the essence of the growing season and the sites: “The Adelaide Hills had a very cool season, with sites regularly harvesting 4-6 weeks later than 2016. Spring started out cool and wet; it was a vintage that never really ‘caught up’ temperature wise with recent seasons and (day degrees wise) was more in line with 2004 and 2011. The one major difference with 2011 was rainfall. As we approached January, things began to dry out and although it was cool, it was dry, meaning intense fruit with great natural acidity. An outstanding vintage.”



Pinot Blanc site out the back of Woodside

THE WINES



Hills Blend #1 2017

This is 100% Pinot Blanc but understandably, given Adam's current tenure with Shaw + Smith and Tolpuddle vineyards, is treated more in line with traditional Chardonnay techniques. The wine shows restrained power, with bright savoury characters and has the textural feel of Pinot variants due to time in oak on lees. This site is found just out the back of Woodside, sitting around 450 asl, and is regarded as one of the coolest spots in the Hills – often ripening around a week and a half later than most other varieties grown in the region. Soils are sandy loams over granite and quartz, which add to the focus and minerality in this wine. All fruit is hand-picked then whole bunch pressed, sent to old French oak, fermented naturally with lees stirring – bottled in January 2018.



Hills Blend #2 2017

This is 100% Pinot Noir in 2017 (having been a blend of Pinots Meunier and Noir previously), again coming off one of the higher sites sitting around 380 asl near the town of Hahndorf. Planted to red/brown clay soils over ironstone, the MV6 vines sit on an easterly slope soaking up the morning sunlight. Again, hand-picked and sorted, fermented predominantly whole berry with 10% whole bunches, ambient temp, no additions, 14 days on skins, basket pressed to old French oak and then racked and bottled in January 2018. The resultant wine is full of intensity and vigour, supported by wonderful purity and density.