

ELDORADO ROAD

NORTH EAST / VICTORIA

WINEMAKER / *Paul (Bear) Dahlenburg and Lauretta Schulz*
VARIETIES / *Shiraz, Durif, Nero d'Avola*
FACILITIES / *No cellar door*

WINERY REVIEW 2014

Paul Dahlenburg (nicknamed Bear), Lauretta Schulz (Laurie) and their children have leased a 2ha block of shiraz planted in the 1890s with rootlings supplied from France (doubtless grafted) in the wake of phylloxera's devastation of the Glenrowan and Rutherglen plantings. Francois de Castella (head of the Department of Agriculture) was foremost in the importation, but Lindemans (and one other) were also involved. Bear and Laurie knew about the origins of the vineyard, which was in a state of serious decline after years of neglect. The owners of the vineyard were aware of its historic importance, and, while unwilling or unable to look after the vineyard themselves, were more than happy to lease it. Four years of tireless work in the vineyard, reconstructing the old vines, has finally resulted in tiny amounts of exceptionally good Shiraz. They have also planted a small area of nero d'Avola and durif. In the meantime they are purchasing small amounts of nero d'Avola from Glenrowan and durif from Rutherglen, allowing the release of tiny quantities of three wines.

DETAILS /

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FLAGSHIP WINE

ELDORADO ROAD OLD VINE PERSEVERANCE SHIRAZ

This wine is a tribute to the perseverance of these remarkable old, dry-grown vines. Having made the voyage by sea as rootlings from France to Glenrowan in the late 1800s, they reflect a unique piece of Australian wine history. A heritage wine, it's made as it would have been in the 1890s, with minimal intervention, open fermentation and basket pressing. Matured in French oak, this low-yielding, single vineyard wine produced a mere two barrels for the 2010 vintage.