

No.1 Shiraz 2002

In 1859 William Salter cleared 10 acres of land at his Mamre Brook homestead near Angaston in the Barossa and planted Shiraz. On March 20 1862, Saltram crushed its first grapes and produced 1800 gallons of a wine that was simply called "No 1. Shiraz". For the next 30 years, successive vintages of this wine performed impressively at Australian and International wine exhibitions. 143 years after the first No. 1 Shiraz was made we are releasing the 2002 vintage of Saltram No. 1, another intense and truly great Barossan red made by Saltram, the home of the 2003 Jimmy Watson Trophy.

Saltram No. 1 is rich, velvet red in colour with deep purple hues. Blackcurrant, dark cherry, plum, chocolate and spice aromas on the nose are given further complexity by mocha coffee and oak notes. The powerful, weighty palate is complex, rich and elegant, displaying rich, spicy varietal fruit, subtle oak and coffee characters and wonderful savoury flavours. This intense yet elegant wine has firm, grainy tannins and a long, rich finish.

Aromas of blackcurrant, plum, dark cherry, spice, chocolate and liquorice with a subtle coffee bean, cedar oak influence develop into an intense yet balanced palate bursting with ripe, spicy varietal fruit. The palate is given complexity by subtle oak coffee bean characters and wonderful savoury flavours. The powerful, weighty palate has firm, grainy tannins and a long, rich finish.

Viticulture

Sourced from mature, low yielding vines, selected from both own and grower vineyards on the valley floor, this wine is a classic statement of intensity and finesse. The 2002 vintage was exceptional, one of the coolest on record in the Barossa. These cool, dry conditions allowed the fruit to slowly develop rich ripe fruit flavours, elegant tannins and good natural acidity.

Winemaking

After careful fruit selection and harvesting, the fruit was crushed and the must transferred into traditional style open fermenters. To extract all of the colour, flavour, and tannins from the skins the juice underwent an extended maceration. After the fermentation was complete the wine was pressed and racked into new and seasoned American and French oak barrels to mature. After 22 months maturation the winemaker carefully assessed each barrel before blending and bottling.

Cellaring

This wine displays approachable fruit intensity and richness now, and will develop complexity and aged characters if carefully cellared over time.

Suggested Food

Rare roasted beef fillet with blue cheese sauce, steamed baby carrots and new potatoes.

Technical Details

Harvest Date: March-April 2002

pH: 3.52

Acidity: 6.7 g/L

Alcohol: 14.5%

Residual Sugar: 2.6g/L

Bottling Date: March 2004

Show Results

Trophies

2004 Perth Royal Wine Show

The Herbert Leslie Penfold-Hyland Memorial Trophy for Best Dry Red Table Wine
(Class 20: 2002 Vintage Table Wines - Dry Red Shiraz)



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2004 Perth Royal Wine Show
The Stewart Van Raalte (Pennant House) Trophy for Best Shiraz in Classes 15, 20, 34 & 45
(Class 20: 2002 Vintage Table Wines - Dry Red Shiraz)

2004 Perth Royal Wine Show
The Ian Smith Memorial Trophy for Best 2002 Vintage Dry Red Table Wine in Classes 19 to 23
(Class 20: 2002 Vintage Table Wines - Dry Red Shiraz)

Gold Medals

2005 Royal Melbourne Wine Show (46)
(Open Section - 2002 and 2001 Vintage Reds - Dry Red – Shiraz)

2004 The National Wine Show of Australia
(Class 28: Table Wines - Premium Classes - 2002 Dry Red Shiraz)

2004 Melbourne Royal Wine Show
(Class 34: Open Section - 2002 Vintage - Dry Red Shiraz)

2004 Queensland Royal Wine Show - Brisbane
(Class 31: Mature Wines Two Years and Older - Dry Red Shiraz)

2004 Adelaide Royal Wine Show
(Class 45: Section 2 - Open Classes - Varietal Red Wines - Shiraz, 2001 vintage and younger)

2004 Perth Royal Wine Show
(Class 20: 2002 Vintage Table Wines - Dry Red Shiraz)

2004 Hobart Royal Wine Show
(Class 49: Open Classes - 2002 Vintage and Older - Dry Red Shiraz (2002 Vintage))

2004 Barossa Wine Show
(Class 9: Premium Section - Dry Red Shiraz, Vintage 2002 and 2001)

2003 Melbourne Royal Wine Show
(Class 20: 2002 Vintage Section - Dry Red Shiraz)