

## No.1 Shiraz 2003

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. 144 years after the first No. 1 Shiraz was made we are releasing the 2003 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. Aromas of blackcurrant, dark cherry and chocolate meld beautifully with more complex notes of chocolate and liquorice with a subtle coffee bean, cedar oak influence. 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 soft, ripe tannins and a long, rich finish.

### Viticulture

The 2003 Saltram No. 1 Shiraz was sourced from mature, low yielding vines, selected from both own and grower vineyards predominantly from the sub-regions of Bethany, Dorrien and Angaston. 2003 experienced warm conditions and minimal rainfall which prompted an early vintage with the weather becoming milder later in the season. The conditions were ideal for producing optimum ripeness, flavour, structure and depth. Fruit ripened evenly across the region, considering the length of the vintage. Shiraz displayed good, dense colour, excellent varietal characters and soft ripe tannins.

### 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 predominantly new American and French oak barrels to mature. After 20 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 2003

pH: 3.51

Acidity: 6.51 g/L

Alcohol: 15.7%

Residual Sugar: 1.4g/L

Bottling Date: March 2005

### Show Results

#### *Top Gold Medals*

2005 The National Wine Show  
(Class 27: Premium Classes – 2003 Dry Red – Shiraz, Cat No. 48)

#### *Gold Medals*

2005 Bendigo Bank Royal Queensland Wine Show  
(Class 34: Mature Wines, Two Years and Older – Dry Red – Shiraz, Cat No. 58)

2006 Melbourne Royal Wine Show  
(Class 48: Open Section – 2003 & 2002 Vintage Red – Dry Red Shiraz, Cat No. 79)

