



SALTRAM  
WINE ESTATE | 

## Mamre Brook Cabernet Sauvignon 2003

Mamre Brook is the name of the original home at the Saltram Estate in the Barossa Valley. The home was built in 1844 and is the traditional home of Saltram's chief winemaker. The Saltram Mamre Brook range is the Saltram tribute to the Barossa and Eden Valley.

This wine was fermented in traditional style 8 tonne open top fermenters for up to fourteen days before being pressed off skins and racked into new and seasoned French and American oak barrels. The wine matured in oak for 18 months before final blending and bottling.

### Winemaker Comments Nigel Dolan

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#### Vineyard Region

Barossa Valley

#### Vintage Conditions

The Cabernet Sauvignon for this wine was sourced from mature vines in selected districts in the Barossa region of South Australia. Warm conditions and minimal rainfall during 2003 prompted an early vintage with weather becoming milder later in the season. The conditions were ideal for producing berries with optimum ripeness, excellent flavour levels, exceptional structure and depth of fruit character. Fruit ripened evenly across the region, condensing the length of the vintage. Cabernet Sauvignon from the 2003 vintage displayed good, dense colour and excellent varietal character while maintaining finesse and soft ripe tannins.

#### Technical Analysis

**Harvest Date** March-April 2003

**pH** 3.45

**Acidity** 6.8g/L

**Alcohol** 14.5%

**Residual Sugar** g/L

**Bottling Date** February 2005

**Peak Drinking** Enjoy over the next 5 to 8 years

#### Grape Variety

Cabernet Sauvignon

#### Maturation

The wine matured in oak for 18 months before final blending and bottling.

#### Colour

The 2003 Mamre Brook Cabernet Sauvignon is rich, intense purple red in colour.

#### Nose

This wine displays complex aromas of plump dark berries and chocolate.

#### Palate

The richly layered, well-structured palate offers concentrated mulberry and blackberry flavours, fine tannins and excellent length.