



SALTRAM  
ESTD 1859

MAMRE BROOK



## Mamre Brook Cabernet Sauvignon 2006

A spotlight has shone on the Barossa Valley's Saltram winery since 1859. No history of the Barossa Valley or the Australian wine industry is complete without the mention of Saltram. Many of Australia's most influential and celebrated winemakers have passed through Saltram's cellar doors throughout its history.

The Cabernet Sauvignon for this wine was sourced from mature vines in selected districts in the Barossa region of South Australia. It 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 16 months before final blending and bottling.

### Winemaker Comments

---

#### Vineyard Region

Barossa Valley

#### Vintage Conditions

The 2006 vintage saw good budburst and fruit set, followed by favourable growing conditions that allowed steady, continuous ripening. Warm, dry conditions prevailed during the harvest period. The 2006 wines display exceptional flavour and structure. The grapes were picked at optimum maturity having excellent fresh varietal flavour, good tannin structure, colour and depth.

#### Technical Analysis

**Harvest Date** March-April 2006

**pH** 3.50

**Acidity** 7.40g/L

**Alcohol** 15.00%

**Residual Sugar** 1.0g/L

**Bottling Date** August 2007

**Peak Drinking** Enjoy over the next six to eight years.

#### Grape Variety

Cabernet Sauvignon

#### Maturation

New (71%) and seasoned French and American oak barrels were used for 16 months maturation before final blending and bottling.

#### Colour

Deep red.

#### Nose

The 2006 Mamre Brook Cabernet Sauvignon is a full bodied Cabernet Sauvignon which displays complex aromas of plum, dark berries and chocolate.

#### Palate

The palate has a richly layered structure portraying concentrated mulberry and blackberry fruit flavours, fine tannins and excellent length.