



SALTRAM

BAROSSA VALLEY

MAMRE BROOK CABERNET SAUVIGNON 2012

No history of the Barossa Valley or the Australian wine industry is complete without the mention of Saltram. Established in 1859 by William Salter & Sons, Saltram wines have a proud history of more than 150 years for quality winemaking and a commitment to the Barossa region. An immigrant from England, William Salter was one of the first people to purchase land in the newly opened land survey known as the Barossa Valley. He then built a stone house for his family, naming it Mamre Brook which still stands today at the home of Saltram.

Saltram wines have long been known for their richness, intensity and character: whether the wine is a fresh bright Riesling or a deep and complex Barossa red.



SHAVAUGHN.WELLS.WINEMAKER.COMMENTS.....

Vineyard Region: Barossa

Harvest Date: March 2010

Wine Analysis:

Alc/Vol: 14.5%

Acidity: 7.7g/L

pH: 3.40

Residual Sugar: 0.4g/L

Bottling Date: April 2012

Peak Drinking: This wine will gain complexity and interest over the next six to ten years if cellared carefully.

Vintage Conditions: With soil profiles full of moisture and even cool to warm days with cool nights allowed for a very long and even ripening period. A small heat spike early in the New Year hurried ripening on a little but the cool nights and good moisture levels held the vines canopies intact and protected the fruit from over exposure

Grape Variety: Cabernet Sauvignon

Maturation: The wine was matured for eighteen months in seasoned and new French oak and new American Oak with French oak vats accounting for 17% of the blend; the balance was matured in a combination of seasoned and new French oak barrels with a small proportion 1% being matured in new American oak.

Colour: Deep Cherry Red.

Nose: This full bodied Cabernet Sauvignon displays lifted aromas of blueberry, cassis and dark chocolate with subtle oak influence.

Palate: The palate is richly layered with fine Cabernet tannins giving length and texture while supporting the plush fruit flavours of mulberry and dark cherry.