



SALTRAM

Mamre Brook Chardonnay

2012

Mamre Brook is one of the most famous places in the Barossa Valley and the wines featuring the grand old Mamre Brook house on the label are among Australia's favourites. The wines stand proud as a tribute to their heritage at the heart of the Barossa with all fruit sourced exclusively from this great region.

Traditionally sourcing fruit from the north-eastern side of the Barossa Valley, Saltram also sources fruit from the cooler, high altitudes of Eden Valley. Whether it is a delicate Riesling, fruit driven Chardonnay or the exceptional Shiraz and Cabernet Sauvignon, the Mamre Brook wines are characterised by their warmth and generosity, rich and mouth filling in the more traditional sense.



Winemaker Comments

Shavaughn Wells

Vineyard Region

Eden Valley

Vintage Conditions

Great winter rain fall allowed for a fantastic start to the 2012 vintage. 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 any damage.

Technical Analysis

Harvest Date March

pH 3.23

Acidity 6.3g/L

Alcohol 13%

Residual Sugar 0.5g/L

Bottling Date February 2013

Peak Drinking Now and over the next few years.

Grape Variety

Chardonnay

Maturation

Matured in seasoned and new French, with 10% being in seasoned French oak vats.

Colour

The wine has a pale straw hue with a green edge.

Nose

The 2012 Saltram Mamre Brook Chardonnay shows white stone fruits and grapefruit, with hints of subtle oak characters.

Palate

The palate has stone fruit and tropical notes while having a refreshing crisp finish.