



SALTRAM

BAROSSA VALLEY

MAMRE BROOK CHARDONNAY 2013

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: Mid February

Wine Analysis:

pH: 3.08

Acidity: 6.2g/L

Alcohol: 13.5%

Residual Sugar: 0.6 g/L

Peak Drinking: Now, and over the next few years.

Bottling Date: February 2014

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

2013 vintage Conditions: After some useful rain periods through the winter, spring brought very dry weather continuing throughout the summer months with growing season rainfall (September to March) being one of the driest on record. Winter temperatures were near normal with plenty of early frosts giving some good winter chilling - However once spring arrived average maximum temps increased rapidly to be above average. Yields were average to slightly above average and with no rain during the ripening part of the season fruit was able to be harvested at optimum maturity.

Grape Variety: Chardonnay

Maturation: Matured for 8 months in 100 % French oak, 70% seasoned and 30% new oak barrels.

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

Nose: The 2013 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 with a refreshing crisp finish.