



SALTRAM
WINE ESTATE | 

Mamre Brook Riesling 2004

The fruit for this wine was sourced from premium vineyards in the Barossa and Eden Valleys.

After night harvesting the fruit was pressed, settled and transferred into stainless steel tanks to undergo a cool ferment. Creative winemaking techniques were used to preserve the fresh varietal characters of the fruit.

Winemaker Comments

Vineyard Region

Barossa Valley, Eden Valley

Vintage Conditions

The 2004 vintage produced fruit with well-developed varietal flavour and crisp acidity.

Technical Analysis

Harvest Date March-April 2004

pH 3

Acidity 6.66g/L

Alcohol 11%

Residual Sugar 3.53g/L

Bottling Date Oct-04

Peak Drinking Drink now to enjoy the lively aromas and flavours or cellar for up to 3 years.

Saltram Awards

Grape Variety

Riesling

Maturation

Colour

The 2004 Mamre Brook Riesling is pale in colour with some green tones.

Nose

Aromas of lemongrass and Lapsang Souchong tea are present on the nose

Palate

The rich palate displays citrus and floral characters, clean acidity and an elegant, lengthy finish.