

Saltram Mamre Brook Riesling 2005

Viticulture

Eden Valley, Barossa Valley

Winemaking

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

Cellaring

This wine has been bottled under screwcap to preserve the fresh fruit flavours. It can be enjoyed now or cellared for up to 3 years.

Suggested Food

Enjoy with grilled prawn and mango salad, grilled chicken with mango lime salsa or a fresh summer salad with citrus vinaigrette.

Technical Details

Harvest Date: March-April 2005

pH: 2.98

Total Acidity: 7.15 g/L

Alcohol: 11.5%

Bottling Date: Jun-05

