



## Mamre Brook Eden Valley Riesling 2008

A spotlight has shone on the Barossa Valley's Saltram winery since 1859. No history of the Barossa Valley or the Australian wine industry is complete without the mention of Saltram. Many of Australia's most influential and celebrated winemakers have passed through Saltram's cellar doors throughout its history.

The fruit for this wine was sourced from premium vineyards in Eden Valley. 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.

### Winemaker Comments Richard Mattner

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#### Vineyard Region

Eden Valley

#### Vintage Conditions

Drought conditions resulted in average yields. Spring was frost free while summer was moderate. An unseasonally cool February allowed optimum ripening conditions for maximum flavour intensity while the cool nights provided acid retention. Early March saw one of the longest heat waves in Australian history but fortunately all the premium Riesling blocks had been picked. A remarkable vintage in what was a terribly challenging climatic year.

#### Technical Analysis

**Harvest Date** February 2008

**pH** 2.85

**Acidity** 7.34g/L

**Alcohol** 11.5%

**Residual Sugar** 1.54g/L

**Bottling Date** June 2008

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

#### Grape Variety

Riesling

#### Maturation

This wine was cold settled in stainless steel and blended before bottling to retain fruit freshness.

#### Colour

The 2008 Mamre Brook Riesling is pale in colour with some green tones.

#### Nose

Aromas of lemongrass and spice with a hint of tea leaves are present on the nose.

#### Palate

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