



SALTRAM
ESTD 1859

MAMRE BROOK



Mamre Brook Eden Valley Riesling 2009

A spotlight has shone on the Barossa Valley's Saltram winery since 1859. Traditionally sourcing fruit from the north-eastern side of the Barossa Valley, Saltram also sources fruit from the cooler, high altitudes of Eden Valley - a perfect location for growing Riesling. In Eden Valley, Riesling develops lovely floral and citrus characters while retaining racy natural acidity.

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.

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

Vineyard Region

Eden Valley

Vintage Conditions

The 2009 vintage was characterised by excellent rains in December, elevated temperatures in January prior to veraison, followed by ideal cool to mild temperatures leading to an ideal harvest. The resulting wines from 2009 are more fruit forward than 2008, making earlier drinking fruit driven styles. With the ongoing drought conditions, yields were down 30% on average.

Technical Analysis

Harvest Date March 2009

pH 2.95

Acidity 6.6g/L

Alcohol 12.0%

Residual Sugar 1.5g/L

Bottling Date July 2009

Peak Drinking The 2009 is best enjoyed in its youth to enjoy its riper fruit flavours but will still reward short term cellaring to 2014.

Grape Variety

Riesling

Maturation

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

Colour

Pale in colour with lime green edges.

Nose

Aromas of lemon blossom and spice with riper lime cordial notes present on the nose.

Palate

A fine balance of green melon and paw paw on the front palate while finishing long and clean with citrus fruit acidity and an opulent mouthfeel.