



## Mamre Brook Eden Valley Riesling 2011

Saltram 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 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 Shavaughn Wells

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#### Vineyard Region

Eden Valley

#### Vintage Conditions

Late spring rains and cooler conditions resulted in a delayed bud break occurring in late September / early October. The cooler weather continued through spring and into summer with frequent rainfall events giving the vines ideal conditions for growth. The warmer summer weather came in January allowing the fruit to produce riper flavours at lower sugar levels.

#### Technical Analysis

**Harvest Date** March 2011

**pH** 3.59

**Acidity** 6.7g/L

**Alcohol** 11.12%

**Residual Sugar** 4.2g/L

**Bottling Date** June 2011

**Peak Drinking** Drink this wine in its youth to enjoy its fresh fruit flavours.

#### 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

This delicate wine displays aromas of citrus rind and lifted florals.

#### Palate

The palate has excellent length of flavour dominated by lemons and limes and finishes with a clean crisp acidity.