



# SALTRAM

## Mamre Brook Riesling 2013

No history of the Barossa Valley or the Australian wine industry is complete without the mention of Saltram. Established in 1859 by William Salter & Sons, Saltram wines have a proud 150 Year history of quality winemaking and commitment to the Barossa region. Mamre Brook is the name of the original home, built in 1844 at the Saltram Estate in the Barossa. The Saltram Mamre Brook range is a tribute to the Barossa.

Saltram traditionally source 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.

## Winemaker Comments Shavaughn Wells

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### Vineyard Region

Eden Valley

### Vintage Conditions

After some useful rain periods through the winter, spring brought very dry weather continuing throughout the summer months with growing season rainfall (Sep-March) being one of the driest on record. Winter temps were near normal with plenty of early frosts giving some good winter chilling - However once spring arrived average maximum temps increased rapidly to be above average. Yields were average to slightly above average and with no rain during the ripening part of the season fruit was able to be harvested at optimum maturity.

### Technical Analysis

**Harvest Date** March – April 2013

**pH** 2.91

**Acidity** 6.8g/L

**Alcohol** 11.0%

**Residual Sugar** 3.5g/L

**Bottling Date** June 2013

**Peak Drinking** Best enjoyed in its youth to enjoy its delicious fruit flavours but will reward short to medium term cellaring.

### Grape Variety

Riesling

### Maturation

The fruit was harvested in the cool of the night to help in the retention of the delicate fruit flavours. The fruit was pressed immediately to remove the juice from the skins to preserve the fresh aromatic fruit characters for which Riesling is renowned. The juice was then cold settled and the clear juice was racked to ferment in small stainless steel tanks, where it underwent a long cool fermentation.

### Colour

A vibrant light green colour.

### Nose

Is perfumed with intense aromas of citrus blossom, bath salts and fresh green limes.

### Palate

The 2013 Riesling has a soft juicy palate of fresh green limes with hints of lemon. The flavours on the palate are supported by the tacy acidity which provides length, purity and finesse.