



SALTRAM

BAROSSA VALLEY

MAMRE BROOK RIESLING 2014

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 history of more than 150 years for quality winemaking and a commitment to the Barossa region. An immigrant from England, William Salter was one of the first people to purchase land in the newly opened land survey known as the Barossa Valley. He then built a stone house for his family, naming it Mamre Brook which still stands today at the home of Saltram.

Saltram wines have long been known for their richness, intensity and character: whether the wine is a fresh bright riesling or a deep and complex Barossa red.



SHAVAUGHN WELLS WINEMAKER COMMENTS

Vineyard Region: Barossa

Wine Analysis:

Harvest Date: March 2014

pH: 3.11

Acidity: 5.9g/L

Alcohol: 12.45%

Residual Sugar: 3.1 g/L

Bottling Date: July 2014

Peak Drinking: This wine will gain complexity and interest over the next six to ten years if cellared carefully.

2014 vintage Conditions: The growing season was challenging and variable. After good winter rains, spring was dry, apart from flowering which was cool and wet. This caused large variation in fruit set on the vine. January and February were very hot until rain fell, causing widespread splitting in the riesling. The remainder of the growing season was ideal which enabled grapes to be harvested, remarkably, without disease pressure.

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, fresh lemons and green limes.

Palate: The 2014 Riesling has a soft juicy palate of fresh green limes with hints of lemon. The citrus flavours on the palate are supported by the talc acidity which provides length, purity and finesse.