



SALTRAM

EDEN VALLEY

MAMRE BROOK RIESLING 2016

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: Eden Valley

Harvest Date: 18-22nd February

pH: 2.8

Acidity: 7.1g/L

Alcohol: 11.5%

Residual sugar: 3.3 g/L

Bottling Date: June 2016

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

2016 Vintage Conditions: The 2015/16 growing season commenced with dry and warm conditions through spring into early summer, resulting in good set and flowering conditions. A significant rain event in late January resulted in milder conditions throughout the remainder of January and February. These ideal milder conditions saw the grape phenology mature in line with sugars levels, producing full flavoured wines which retained their natural acidity.

Grape Variety: Riesling

Maturation: Fruit was harvested in the cool of the night to help retain delicate fruit flavours. The fruit was crushed, drained and pressed, with the free-run juice being transferred to refrigerated stainless steel tanks to settle. The wine was bottled early to retain these delicate flavours.

Colour: A vibrant light green colour.

Nose: Is perfumed with intense aromas of citrus blossom, bath salts, fresh lemons and limes.

Palate: The 2016 Riesling has a soft juicy palate of fresh green limes with hints of lemon. The citrus flavours on the palate are supported by the tacy acidity which provides length, purity and finesse.