



SALTRAM

BAROSSA VALLEY

MAMRE BROOK CABERNET SAUVIGNON 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 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

Harvest Date: February/March

pH: 3.48

Acidity: 7.3 g/L

Alcohol: 14.5%

Residual Sugar: 0.6 g/L

Bottling Date: 2015

Peak Drinking: While the 2013 Mamre Brook Cabernet Sauvignon is a lovely wine to savour now, it will continue to build complexity over the next decade, if carefully cellared.

Vintage Conditions:

After some timely rains through the winter, spring brought very dry weather continuing throughout the summer months with growing season rainfall being one of the driest on record. Yields were average and with no rain events during the ripening part of the season fruit was able to be harvested at optimum maturity.

Grape Variety: Cabernet Sauvignon

Maturation: Matured for twenty months in a combination of seasoned large format French oak vats and in both seasoned and new French oak barrels.

Colour: Deep cherry red.

Nose: This medium to full-bodied Cabernet Sauvignon exudes aromatics of mulberry, cassis, blackberries.

Palate: The palate is plush and layered with fine gravelly Cabernet Sauvignon tannins defining the wine, with lingering flavours of mulberry and blackberries and complex notes from subtle integration of oak adding interest and depth to the wine.