

Saltram No. 1 Shiraz 1995

Saltram No. 1 Shiraz stands proudly as one of the genuinely great Barossa Valley Shiraz wines. With a long pedigree of making the finest Shiraz wines in the valley Saltram choose only the most intensely flavoured Shiraz fruit for this wine. The wine has been matured in American oak that on release is beginning to become fully integrated. This wine will cellar magnificently.

On the nose the wine exhibits blackcurrant, licorice and cracked pepper characteristics backed by vanillin oak characters. On the palate there is a full blooded combination of ripe fruit, chocolate and firm tannins.

Viticulture

Selected shiraz fruit from many of the best old low yielding vines in the Barossa Valley have been used for this wine. Saltram prides itself on using the best fruit available for the No.1 and stringent criteria are in place for the growers including yield restriction and watering limits. Vintage 1995 was a very dry, warm vintage in the Barossa Valley

Winemaking

The wine was fermented in old style open fermenting vessels before being transferred into new American oak hogsheads where it was matured for 18 months.

Cellaring

Built to last, this is a robust and intense young wine that will develop for the next 10-12years.

Suggested Food

The richness of this wine means it is perfect with very flavoursome red meat dishes like venison or beef in a rich reduction

Technical Details

Harvest Date: April 1995

pH: 3.44

Total Acidity: 6.9 g/L

Alcohol: 13.7%

Bottling Date: July 1997

