

## Saltram No. 1 Shiraz 1996

Saltram No. 1 Shiraz stands proudly as one of the genuinely great Barossa Valley Shiraz wines. Since its first vintage in 1993 the No. 1 has won 20 gold medals at major Australian wine shows. With a long pedigree of making the finest Shiraz wines in the valley Saltram chooses only the most intensely flavoured fruit for this wine. The wine has been matured in French and American oak that on release is beginning to become fully integrated.

On the nose the wine exhibits blackcurrant, licorice, chocolate and coffee bean characters as well as a hint of more earthy treasures. On the palate there is a rich combination of ripe fruit, chocolate and fine grained 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 1996 was one of the best vintages for Shiraz in the Barossa Valley. It was a mild vintage with a long ripening period that allowed full development of grape flavours. It was similar to vintage 1986, 90 and 94.

### Winemaking

The wine was fermented in old style open fermenting vessels before being transferred into new American (70%) and French (30%) oak hogsheads where it was matured for 24 months.

### Cellaring

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

### 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: March 1996

pH: 3.47

Total Acidity: 7.2 g/L

Alcohol: 14%

Bottling Date: July 1998

