



SALTRAM
WINE ESTATE | 0

No. 1 Shiraz 1997

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 23 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 grapes were de-stemmed then fermented in old style 8 tonne open fermenters using 'heading-down' boards, pressed, then transferred into new American (70%) and French (30%) oak Barriques and Hogsheads where it was matured for 24 months.

Winemaker Comments Nigel Dolan

Vineyard Region

Barossa Valley

Vintage Conditions

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. 1997 was a good year in the Barossa, following on the heels of the excellent '96.

Technical Analysis

Harvest Date April 1997

pH 3.40

Acidity 7g/L

Alcohol 13.8%

Residual Sugar 1.9g/L

Bottling Date March 1999

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

Saltram Awards

Grape Variety

Shiraz

Maturation

This wine was matured in new American (70%) and French (30%) oak Barriques and Hogsheads for 24 months.

Colour

A youthful crimson hue shrouds the deep, dark plum colour.

Nose

Intense aromas of blackcurrant, spices, licorice and chocolate are well balanced by savoury and coffee bean oak characters.

Palate

On the rich, full-bodied palate there is ripe, spicy, varietal fruit and coffee oak flavours all interwoven with earthy complexities. The palate has a wonderful texture and finely grained drying tannins in a very long finish.