

## Saltram No. 1 Shiraz 1998

Saltram No. 1 Shiraz stands proudly as one of the genuinely great Barossa Shiraz wines. Since its first vintage in 1993 the No. 1 has won 25 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.

A deep, dark red/black colour with vibrant crimson hues introduces this wine. Intense aromas of blackberry, spice and chocolate, supported by coffee bean/cedar oak fill the nose. On the rich, full-bodied palate there is ripe, spicy varietal fruit and coffee bean French oak complexed by wonderful savoury flavours. The palate has power and weight, showing a firm texture and finely grained tannins in a very long, drying finish.

### Viticulture

Selected Shiraz fruit from many of the best, old, low-yielding vines in the Barossa (85%) and Eden (15%) Valleys 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. 1998 was a stunning year in the Barossa, where optimum conditions produced healthy crops of fully ripe fruit.

### Winemaking

The grapes were de-stemmed then fermented in old style 8 tonne open fermenters using 'heading-down' boards, pressed, then transferred into new French (50%) and American (50%) oak Barriques and Hogsheads where it was matured for 24 months.

### Cellaring

5 - 15 years

### Suggested Food

Best with rich red meat dishes, especially game or beef with a sweetish sauce.

### Technical Details

Harvest Date: March - April 1998

pH: 3.32

Total Acidity: 7.5 g/L

Alcohol: 14.2%

Bottling Date: March 2000

[www.saltramwines.com.au](http://www.saltramwines.com.au)

