

SALTRAM
ESTD 1859

No.1

SALTRAM No. 1 SHIRAZ 1999

On March 20 1862, Saltram crushed its first grapes and produced 1800 gallons of a wine that was simply called "No.1 Shiraz". In 1993 this wine was reintroduced to the Saltram range and since that time it has performed extraordinarily well at major Australian and International wine shows, winning 36 Gold Medals and 6 Trophies.

141 years after the first No.1 was made we are releasing the 1999 vintage of Saltram No.1, another intense and truly great Barossan red to be made by Saltram. The wine is a classic statement of intensity and finesse, and has duly been awarded eight gold medals at major Australian and International wine shows.

Winemaker's Notes: A deep, dark red/black colour with vibrant crimson hues introduces this wine. Intense aromas of blackberry, spice, liquorice 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.

Cellaring: 5 - 15 years.

Suggested Food: Best with rich red meat dishes, especially game or beef with rich hearty sauces.

Winemaker: Nigel Dolan

Viticulture: Shiraz fruit from selected mature, low-yielding vineyards in the Barossa (85%) and Eden (15%) Valleys have been used for this wine. Saltram prides itself on using the best fruit available for it's No.1 Shiraz. Stringent selection criterias are in place in the vineyard, and at blending to ensure a consistency of quality and character. A warm growing season produced fully ripened Shiraz fruit with concentrated colour flavour and tannin.

Vinification: The grapes were de-stemmed then fermented in traditional 8 tonne open fermenters, under 'heading-down' boards, pressed, then transferred into new and seasoned French (60%) and American (40%) oak and Hogsheads where it was matured for 24 months.

TECHNICAL ANALYSIS

Bottling Date: March 2001

pH: 3.43

Acidity: 6.9

Alc/Vol: 14.3 %

Residual Sugar: 2.2 g/L

Harvest Date: March 1999

