



SALTRAM
WINE ESTATE | 1859

No. 1 Shiraz 2000

In 1859 William Salter cleared 10 acres of land at his Mamre Brook homestead near Angaston in the Barossa and planted Shiraz. On March 20 1862, Saltram crushed its first grapes and produced 1800 gallons of a wine that was simply called 'No 1. Shiraz'. For the next 30 years, successive vintages of this wine performed impressively at Australian and International wine exhibitions. 141 years after the first No. 1 Shiraz was made we are releasing the 2000 vintage of Saltram No. 1, another intense and truly great Barossan red made by Saltram, the home of the 2003 Jimmy Watson Trophy.

After careful harvesting to ensure perfect ripeness, the fruit was partially destemmed before crushing. Some of the mature stems were retained in order to develop tannin complexity. Fermentation was conducted in traditional 8 tonne open fermenters under 'heading down' boards. The wine was then pressed before being transferred into new and seasoned French and American oak barrels for 24 months maturation.

Winemaker Comments Nigel Dolan

Vineyard Region

Eden Valley, Barossa Valley

Vintage Conditions

The fruit for this wine was sourced from mature low yielding vineyards in the Northern regions of the Eden Valley and the Central and Eastern regions of the Barossa Valley. Vineyards of mature yet variable age were selected to ensure that the characters of the elegant No. 1 style were maintained and the fruit displayed intense quality and concentration of character. The 2000 vintage was warmer than average enabling the fruit to fully ripen. These conditions produced intensely concentrated flavours and tannins in the fruit.

Technical Analysis

Harvest Date March-April 2000

pH 3.43

Acidity 6.7g/L

Alcohol 14.5%

Residual Sugar 2.9g/L

Bottling Date

Peak Drinking This wine is drinking well now but has the ability to develop further with up to 15 years careful cellaring.

Saltram Awards

Grape Variety

Shiraz

Maturation

This wine was matured in oak for 24 months before bottling.

Colour

Saltram No. 1 is rich deep red in the glass.

Nose

The nose shows aromas of blackberry, spice, chocolate and liquorice with a subtle coffee bean, cedar oak influence.

Palate

These aromas develop into an intense yet elegant palate bursting with ripe, spicy varietal fruit. The palate is given complexity by French oak coffee bean characters and wonderful savoury flavours. The powerful, weighty palate has firm texture finely grained tannins and a long drying finish.