



SALTRAM
WINE ESTATE | 1861

No. 1 Shiraz 2001

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. 142 years after the first No. 1 Shiraz was made we are releasing the 2001 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 crushed into traditional-style open fermenters to begin a long ferment with extended maceration to ensure full extraction of fruit flavour, colour and tannins. The wine was then pressed and raked before being transferred into new and seasoned American and French oak barrels for 24 months maturation. After maturation the winemaker carefully assessed each barrel before blending and bottling.

Winemaker Comments Nigel Dolan

Vineyard Region

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. Although the Barossa Valley component of the fruit was dominant in the blend, the Eden Valley fruit ensured the wine was intense, perfectly balanced and a true expression of Barossa Shiraz despite the exceptionally warm vintage conditions.

The winemaker selects the best fruit from the No 1 vineyards. This ensures that the intense, balanced, rich No. 1 style is maintained. The selected fruit displays intense quality and concentration of varietal character.

Technical Analysis

Harvest Date March-April 2001

pH 3.42

Acidity 7.5g/L

Alcohol 14.5%

Residual Sugar 2.7g/L

Bottling Date March 2003

Peak Drinking Although this wine offers approachable fruit intensity

Grape Variety

Shiraz

Maturation

The wine was transferred to American and French oak barrels for 24 months maturation. After maturation the winemaker carefully assessed each barrel before blending and bottling.

Colour

Saltram No. 1 is deep garnet red with plum purple hues.

Nose

Aromas of blackcurrant, plum, dark cherry, spice, chocolate and liquorice with a subtle coffee bean, cedar oak influence develop into an intense yet balanced palate bursting with ripe, spicy varietal fruit.

Palate

The palate is given complexity by subtle oak coffee bean characters and wonderful savoury flavours. The powerful, weighty palate has firm, grainy tannins and a long, rich finish.