



SALTRAM  
WINE ESTATE | 1859

## No. 1 Shiraz 2002

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. 143 years after the first No. 1 Shiraz was made we are releasing the 2002 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 fruit selection and harvesting, the fruit was crushed and the must transferred into traditional style open fermenters. To extract all of the colour, flavour, and tannins from the skins the juice underwent an extended maceration. After the fermentation was complete the wine was pressed and racked into new and seasoned American and French oak barrels to mature. After 22 months maturation the winemaker carefully assessed each barrel before blending and bottling.

## Winemaker Comments

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### Vineyard Region

Barossa Valley

### Vintage Conditions

Sourced from mature, low yielding vines, selected from both own and grower vineyards on the valley floor, this wine is a classic statement of intensity and finesse. The 2002 vintage was exceptional, one of the coolest on record in the Barossa. These cool, dry conditions allowed the fruit to slowly develop rich ripe fruit flavours, elegant tannins and good natural acidity.

### Technical Analysis

**Harvest Date** March-April 2002

**pH** 3.52

**Acidity** 6.7g/L

**Alcohol** 14.5%

**Residual Sugar** 2.6g/L

**Bottling Date** March 2004

**Peak Drinking** This wine displays approachable fruit intensity and richness now, and will develop complexity and aged characters if carefully cellared over time.

### Grape Variety

Shiraz

### Maturation

After the fermentation was complete the wine was pressed and racked into new and seasoned American and French oak barrels to mature. After 22 months maturation the winemaker carefully assessed each barrel.

### Colour

Saltram No. 1 is rich, velvet red in colour with deep purple hues.

### Nose

Blackcurrant, dark cherry, plum, chocolate and spice aromas on the nose are given further complexity by mocha coffee and oak notes.

### Palate

The powerful, weighty palate is complex, rich and elegant, displaying rich, spicy varietal fruit, subtle oak and coffee characters and wonderful savoury flavours. This intense yet elegant wine has firm, grainy tannins and a long, rich finish.

### Saltram Awards