

Saltram No 1 Shiraz 2003

Viticulture

Barossa Valley

Winemaking

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 raked into predominantly new American and French oak barrels to mature. After 20 months maturation the winemaker carefully assessed each barrel before blending and bottling.

Cellaring

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

Suggested Food

Rare roasted beef fillet with blue cheese sauce, steamed baby carrots and new potatoes.

Technical Details

Harvest Date: March-April 2003

pH: 3.51

Total Acidity: 6.51 g/L

Alcohol: 15.7%

Bottling Date: Mar-05

