



SALTRAM
WINE ESTATE | 0

No.1 Shiraz 2004

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 2004 vintage of Saltram No. 1, another intense and truly great Barossan red made by Saltram, the home of the 2003 Jimmy Watson Trophy.

Winemaker Comments Nigel Dolan

Vineyard Region

Barossa Valley, Eden Valley

Vintage Conditions

The 2004 Saltram No. 1 Shiraz was sourced from mature, low yielding vines, selected from vineyards across the Barossa and Eden Valleys. 2004 saw good winter rainfalls and favourable conditions during spring and summer delivered a vintage of good to outstanding quality. A heat wave in February caused some concern for early ripening varieties, but grapes maturing after the heat had passed, and particularly those later in the season, showed excellent colour, flavour and acid balance. One of the longest vintages in recent times, warm and stable conditions resulted in both yield and quality exceeding expectations.

Technical Analysis

Harvest Date March-April 2004

pH 3.56

Acidity 7.1g/L

Alcohol 14.8%

Residual Sugar 2.31g/L

Bottling Date February 2006

Peak Drinking This wine displays approachable fruit intensity and richness now, and will develop complexity and aged characters if carefully cellared over the next 10 years.

Grape Variety

Shiraz

Maturation

The wine was pressed and racked before being transferred into new and seasoned American and French oak barrels for 20 months maturation.

Colour

Deep red.

Nose

The 2004 Saltram No.1 Shiraz brims with aromas of blackcurrant, plum and dark cherry with complex spice notes and subtle coffee bean-like oak.

Palate

The palate is full and powerful with rich, elegant, varietal flavours of cassis, blood plum and cherries. Further chocolate and liquorice notes complete the offering with the coffee bean oak flavours following right through the finish. This is a sumptuous wine with soft ripe tannins and great structure.