



SALTRAM

WINE ESTATE | 

No.1 Barossa Shiraz 2005

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.

146 years after the first No. 1 Shiraz was made we are releasing the 2005 vintage of Saltram No. 1, another intense and truly great Barossan red.

The 2005 Saltram No. 1 Shiraz was sourced from mature, low yielding vines, selected from vineyards across the Barossa and Eden Valleys.

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 flavour, colour and tannins. The wine was then pressed and racked before being transferred into new (75%) and seasoned French and American oak barrels for 20 months maturation. After maturation, the winemaker carefully assessed each barrel before blending and bottling.

Winemaker Comments

Vineyard Region

Barossa - Barossa Valley (90%), Eden Valley (10%).

Vintage Conditions

The 2005 vintage was of consistent good quality throughout the growing season. Favourable seasonal weather - particularly mild temperatures, with few sustained hot periods, and moderate and generally well timed rainfall - resulted in good quality and steady ripening of fruit, with full varietal characters being developed.

Technical Analysis

Harvest Date March-April 2005

pH 3.46

Acidity 7.20g/L

Alcohol 14.50%

Residual Sugar 0.6g/L

Bottling Date February 2007

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 (75%) and seasoned American and French oak barrels for 20 months maturation.

Colour

Deep red.

Nose

The 2005 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.