



SALTRAM

No. 1 Shiraz

2008

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. The secret to this wine's success lies in the extraordinary parcels of fruit which are carefully blended to craft a layered complex expression of the Barossa.

This wine was sourced from mature, low yielding vineyards from the north eastern and central Barossa Valley and a parcel from northern Eden Valley. After careful harvesting to ensure perfect ripeness, the unique parcels were crushed into traditional-style open fermenters to begin a long ferment with extended maceration to ensure full extraction of flavour, colour and tannins. The wines were then pressed and racked separately before being transferred into a combination of seasoned (52%) and new French (91%) and American oak for twenty two months maturation. Large French oak vats accounted for 21% of the French oak. Maturation in larger vats enables the rich tannins to soften and complex over time while ensuring the individual characteristics of the vineyard are not overwhelmed.

Winemaker Comments

Shavaughn Wells

Vineyard Region

Barossa Valley (85%), Eden Valley (15%).

Vintage Conditions

Moderate, dry spring encouraged steady early season growth. Cool and dry conditions during berry ripening over summer was conducive to excellent flavour, colour and phenolic development. A record 15 day heatwave in March interrupted perfect vintage conditions and ensured a very condensed harvest period. Parcels selected for Saltram No.1 were off the vine, and although harvested earlier than usual have good natural acidity, fantastic flavour development and tremendous structure.

Technical Analysis

Harvest Date

pH 3.45

Acidity 7.4g/L

Alcohol 15.5%

Residual Sugar 0.9g/L

Bottling Date

Peak Drinking Approachable now, yet will develop complexity if carefully cellared over the next 10 years.

Grape Variety

Shiraz

Maturation

Maturation of the 2008 Saltram No.1 occurs over twenty two months. After maturation, the winemaker carefully assessed each parcel before blending and bottling.

Colour

Deep red.

Nose

The 2008 Saltram No.1 Shiraz is a richly layered wine with notes of black olive, pure dark chocolate, blackberries and blood plums. Complex spice notes combined with subtle oak enrich the wines aromatic nose.

Palate

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