



SALTRAM

No. 1 Shiraz 2009



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.

The 2009 Saltram No.1 is crafted from a blend of vineyard parcels sourced from mature low yielding vineyards from the central and eastern Barossa Valley, this offers richness and dark brooding flavours. A parcel from the Eden Valley tempers the richness, brings aromatics and fragrance along with finer tannins, building complex layers into the wine.

After careful harvesting to ensure perfect maturity, the unique parcels were crushed into traditional-style open fermenters to begin a long cool fermentation, enabling an extended active ferment. This allows for full extraction of flavour, colour and tannins from the skins. The wines were then pressed and racked separately before being transferred into seasoned French oak vats (77%) and new French barrels (23%) for twenty one months maturation. After maturation, the winemaker carefully assessed each parcel and barrel before blending and bottling.

Winemaker Comments

Shavaughn Wells

Vineyard Region

Barossa Valley (60%), Eden Valley (40%).

Vintage Conditions

Good winter rains were followed by a warm, dry spring resulting in an excellent growing season. A heatwave in late January and early February across most of South East Australia did impact the vintage, the yields suffering in particular. An almost unseasonal long cool spell followed that, extending the ripening period considerably which ensured that the remaining fruit developed excellent balance of flavours, acid and tannin.

Technical Analysis

Harvest Date

pH 3.4

Acidity 7.2g/L

Alcohol 14.5%

Residual Sugar 0.6g/L

Bottling Date

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 2009 Saltram No.1 was matured in large seasoned French oak vats (77%) and new French barrels (23%) for twenty one month's maturation. 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.

Colour

Deep red.

Nose

The 2009 Saltram No.1 Shiraz is a richly layered wine brimming with notes of black olive, pure dark chocolate, blackberries and blood plums. Undertones of cassis, dark cherry and 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. Further chocolate and liquorice notes complete the offering following right through to the finish. This is a sumptuous wine with soft ripe tannins and great structure. The textured plate is long, generous and even leaving the mouth with a lingering minerality.