



# SALTRAM

BAROSSA VALLEY

## SALTRAM NO.1 SHIRAZ 2010

No history of the Barossa Valley or the Australian wine industry is complete without the mention of Saltram. Established in 1859 by William Salter & Sons, Saltram wines have a proud history of more than 150 years for quality winemaking and a commitment to the Barossa region. An immigrant from England, William Salter was one of the first people to purchase land in the newly opened land survey known as the Barossa Valley. He then built a stone house for his family, naming it Mamre Brook which still stands today at the home of Saltram.

Saltram wines have long been known for their richness, intensity and character: whether the wine is a fresh bright Riesling or a deep and complex Barossa red.



### SHAVAUGHN WELLS WINEMAKER COMMENTS

**Vineyard Region:** Barossa

**Wine Analysis:**

Alc/Vol: 14.5

Acidity: 7.4

pH: 3.43

Residual Sugar: 0.5g/L

**Bottling Date:** December, 2012

**Peak Drinking:** The 2010 Saltram No.1 has ample fruit intensity and richness now. However, if carefully cellared, it can be enjoyed over the next ten or more years.

**Vintage Conditions:**

The 2009/2010 growing season in the Barossa Valley began with early budburst, with the warmest winter on record and an absence of winter frosts. A cool, wet start to spring saw slow vine growth through September and October, followed by a nine day heatwave in early November. A generous spring rain revitalised the vineyards. Barossa wines from 2010 are showing to be exceptional, vibrant wines with dense colour and true regional expression.

**Grape Variety:** Shiraz

**Maturation:** Matured in seasoned and new large French oak vats (50%) and new French and American oak barrels for twenty months.

**Colour:** Deep purple red.

**Nose:** Blackberries and blood plums, pure dark chocolate and hints of savoury black olives. Complex spice notes.

**Palate:** Full and powerful with rich, elegant, varietal flavours of cassis, blood plum and dark cherries. Further chocolate and blackberry notes follow through to the back palate.