



SALTRAM

BAROSSA

SALTRAM NO.1 SHIRAZ 2012

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: 6.7

pH: 3.56

Residual Sugar: 0.4g/L

Bottling Date: February, 2014

Peak Drinking:

The 2012 Saltram No.1 has ample fruit intensity and plushness now, while carefully cellared, it will continue to reward into the next decade.

Vintage Conditions:

The 2011/2012 growing season began with good winter rainfall which set up the vines well. A warm spring in the Barossa generated an early budburst while wind during flowering and a cool summer attributed to both reduced bunch and berry size. The combination of mild days and cool nights during the ripening period underpinned the development of Shiraz with high levels of natural acidity, resulting in exceptionally well-balanced fruit with bright rich varietal character.

Grape Variety: Shiraz

Maturation: Matured in seasoned large French oak vats (60%) and new and seasoned French and American oak barrels for twenty months.

Colour: Deep purple/red.

Nose: Dark cherries, blackberries and characteristic pure dark chocolate with hints of savoury spice.

Palate: Full and powerful with rich, plush, varietal flavours of cassis, plum and dark cherries. Plush soft and coating tannins linger leaving flavours of dark chocolate and mulberry to flood the back of the palate.