



SALTRAM

BAROSSA VALLEY

SALTRAM NO.1 SHIRAZ 2014

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.



Vineyard Region: Barossa

pH: 3.54

Acidity: 6.2

Alcohol: 14.5

Residual Sugar: 0.7g/L

Bottling Date: 03/2015

Grape Variety: Shiraz

Peak Drinking: The 2013 Saltram No.1 has ample fruit intensity and richness now, and whilst it will continue to build complexity, if carefully cellared, over the next 10 or more plus years. Also a lovely wine to savour now.

SHAVAUGHN WELLS WINEMAKER COMMENTS

Vintage Conditions: The Barossa had excellent winter rains that carried the vines through the dry spring and summer. Rain between February 13 and 15 brought things to a temporary stop; thereafter ideal, mild weather resulted in the ability to be able to pick all varieties at their optimum ripeness and maturity. On average, yields were down, but the red wines are rich and varietal, with dense colours and a structure.

Maturation: 100% French new and seasoned French oak with 66% matured in large seasoned vats for 22 months.

Colour: Deep purple red.

Nose: Richly layered wine brimming with notes of fresh black berries, pure dark chocolate and savoury notes reminiscent of black olives. Undertones of cassis and complex warm spices combine with subtle oak, enriching the wines aromatic nose.

Palate: Full bodied, plush and mouth filling with fine, velvety tannins. Concentrated flavours of blackberries, blood plum and pure dark chocolate. A seamless structure and lingering flavour.