



SALTRAM

BAROSSA VALLEY

SALTRAM NO.1 SHIRAZ 2013

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

pH: 3.54

Acidity: 6.9

Alcohol: 14.5

Residual Sugar: 0.9g/L

Bottling Date: 03/2015

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.

Vintage Conditions:

After timely rains through the winter, spring brought very dry weather continuing throughout the summer months with growing season rainfall being one of the driest on record. Yields were average and with no rain events during the ripening part of the season fruit was able to be harvested at optimum maturity.

Grape Variety: Shiraz

Maturation: Large format seasoned French oak casks (81%) and new and seasoned French oak barrels 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.