



SALTRAM

S¹ CABERNET SAUVIGNON

Celebrates the establishment of Saltram wines in the Barossa in 1859, by founder, William Salter.

Created in a contemporary style, this Cabernet Sauvignon has notes of dark berry fruits with a hint of anise. The palate is smooth with an excellent balance of fruit flavours, subtle tannins and a soft, silky finish.

This wine displays varietal Cabernet Sauvignon characters from grapes grown from select vineyards across South Eastern Australia.

VINEYARD REGION:
South Eastern Australia

HARVEST DATE: February-April

WINE ANALYSIS:

Alcohol: 13.5%

Acidity: 6g/L

pH: 3.6

Residual sugar: 3.5g/L

PEAK DRINKING: Drinking wonderfully now, however will build complexity with careful short term cellaring.

FOOD MATCHING: Please serve with a selection of dumplings including pork and ginger, prawn and spinach, pot sticker, and shallot pancakes.

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ALEX MACKENZIE-SALTRAMS 10TH WINEMAKER
COMMENTS
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GRAPE VARIETY: Cabernet Sauvignon

COLOUR: Vibrant red with purple hues

NOSE:

Black currants and dark cherries complemented with hints of dried herbs and savoury spices.

PALATE:

Soft and generous with dark fruits and supple tannins with notes of anise and dried spice adding layers to the lush palate.

MATURATION:

Some parcels of fruit were matured with oak, softening tannins and building texture. Whilst some parcels were matured without oak to enhance the youthful vibrancy and aromatics of this wine.