



SALTRAM

WINE ESTATE | 

'The Journal' Shiraz 2005

Planting his first wines in the Barossa in 1859, William Salter meticulously kept a journal to record all of his vineyard and winemaking activities - including techniques that are still used to make Saltram wines today. The release of "The Journal" is a tribute to Salter's attention to detail and his quest to make the best Shiraz under the Saltram name.

A blend of Barossa Valley and Eden Valley Shiraz which was matured for twenty months in new and seasoned French oak barrels.

Winemaker Comments

Vineyard Region

Barossa Valley (70%), Eden Valley (30%).

Vintage Conditions

2005 saw a solid budburst and fruit set, followed by favourable growing conditions. Harvest was early by about two weeks but temperate conditions allowed for steady, continuous ripening. Warm, dry conditions prevailed during the harvest period culminating in Barossa Shiraz vineyards laden with grapes of exceptional flavour and structure.

Technical Analysis

Harvest Date March - April 2005

pH 3.39

Acidity 7.5g/L

Alcohol 14.5%

Residual Sugar 0.58g/L

Bottling Date February 2007

Peak Drinking To 2020 and beyond if correctly cellared.

Grape Variety

Shiraz

Maturation

The Journal was matured for 20 months in 100% French oak barrels - 75% new and the remainder in seasoned oak barrels.

Colour

Deep red in colour.

Nose

Aromas of dark cherry, chocolate and spice. Deep, alluring and continually evolving in the glass.

Palate

The luscious palate is layered with concentrated berry flavours and hints of spice; textural tannins combined with the subtle oak give extraordinary length and depth. A beguiling wine with layers, facets and ever-changing complexities.