



'The Journal' Barossa Shiraz 2006

Planting his first vines 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 Journal" is a tribute to Salter's attention to detail and his quest to make the best Shiraz under the Saltram name.

Winemaker Comments Shavaughn Wells

Vineyard Region

Barossa Valley

Vintage Conditions

The 2006 vintage saw good budburst and fruit set, followed by favourable growing conditions that allowed steady, continuous ripening. Warm, dry conditions prevailed during the harvest period and the wines produced display exceptional flavour and structure as a result. The grapes were picked at optimum maturity having excellent fresh varietal flavour, tannin structure and depth of colour.

Technical Analysis

Harvest Date March 2006

pH 3.54

Acidity 7.1g/L

Alcohol 14.5%

Residual Sugar 1.4g/L

Bottling Date February 2008

Peak Drinking To 2025 if correctly cellared.

Grape Variety

Shiraz

Maturation

Matured in 100% French oak barrels for 20 months - 60% new, 40% seasoned.

Colour

Deep dark red in colour.

Nose

Enticing aromas of bramble berry fruits and savoury black olive. Notes of liquorice, dry spice and mulberry are also evident. The oak is attractive, enticing and supportive of the wine's rich, dark fruits.

Palate

The palate is fine and persistent with lengthy tannins, concentrated dark fruit and savoury spice and dark chocolate. Luscious, layered and complex with concentrated dark / blackberry flavours with hints of spice. Textural tannins and the subtle impact of French oak combine, giving rise to The Journal's extraordinary length and depth.