



**SALTRAM**

## The Journal Centenarian Shiraz 2009



From the first time William Salter planted vines in 1859, he meticulously kept a journal to record his vineyard and winemaking activities, including techniques that are still used to make the Saltram wines today.

Saltram the Journal Centenarian Shiraz was sourced from the Schutz vineyard situated within the Mt McKenzie area of Eden Valley. The vineyard was planted in 1901 and sits at an elevation of 472 meters above sea level. This wine is classified as a Centenarian under the Barossa Old Vine charter due to the vine age exceeding 100 years.

Handpicked from very low yielding vines the wine has very fine, unwavering tannins which provide a line to shoulder the lingering rich fruit reminiscent of dark plums, fresh cherries and cedar. This is a wine with great length and persistence, which with careful cellaring will endure for many years.

A single vineyard wine sourced from a vineyard planted over a century ago, this wine is a precious tribute to the rich Barossa Shiraz history.

### Winemaker Comments

Shavaughn Wells

#### Vineyard Region

Barossa – Eden Valley

#### Vintage Conditions

The 2009 Saltram Journal was the first vintage exclusively sourced from a single vineyard situated within the Mt McKenzie area of Eden Valley. It was a natural progression to source this wine from a vineyard with such age and history. Under the Barossa Old Vine character this wine is classified as a Centenarian as it was planted in 1901 and hence over a hundred years old. The 2009 vintage particularly suited this site and vineyard with the cropping levels being around a tonne an acre producing a concentrated but elegant wine.

#### Technical Analysis

**Harvest Date** Hand picked over two days, 8th and 9th of April.

**pH** 3.3

**Acidity** 6.9g/L

**Alcohol** 14.5%

**Residual Sugar** 0.5g/L

**Bottling Date** February 2011

**Peak Drinking** A wine that can be carefully cellared 10+ years.

#### Grape Variety

Shiraz

#### Maturation

The 2009 Journal was matured for twenty-one months primarily in a French oak vat with the balance maturing in new and seasoned French oak barrels. Maturation in larger vats enables the rich tannins to soften over time while maintaining individual characteristics.

#### Colour

Dark rich red.

#### Nose

The 2009 Journal is aromatic and lifted with notes of dark fruits and savoury spice. Dark cherry and chocolate and a touch of cedar resonate.

#### Palate

Fine, unwavering tannins provide extraordinary length and persistence on the palate, the lingering rich fruit reminiscent of dark plums, fresh cherries and cedar. This 2009 vintage produced fruit with seamless structure and excellent balance of flavour, acid and tannins.