



SALTRAM

WINEMAKERS SELECTION ESTATE GROWN BAROSSA VALLEY SHIRAZ TEMPRANILLO 2016

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, innovation 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 diversity: this wine reflects these attributes and explores the depth of the Barossa.



SHAVAUGHN WELLS WINEMAKER COMMENTS

Vineyard Region: Barossa Valley

Grape Variety:

Shiraz 54% Tempranillo 46%

Harvest Date: Late February 2016

pH: 3.56

Acidity: 6.7g/L

Alcohol 14.5%

Bottling Date:
September 2017

Peak Drinking:
Drinking wonderfully
now in its youth and will
reward careful mid-term
cellaring

Vintage Conditions: The 2015/2016 was characterised by a very warm and dry late Spring/early Summer period, finishing with a well-timed rainfall event at the end of January followed by mild weather conditions throughout February. These conditions restricted yields and led to high quality fruit potential.

Maturation: Matured in 100% French oak, 60% seasoned French oak vat and 40% new and seasoned French oak barrels for 15 months.

Colour: Vibrant Purple-Red

Nose: The nose displays fragrant, brambly aromas of blackberries, violets, cassis and star anise, with lingering hints of savory spice and a flinty lift.

Palate: The palate is plush and mouth-filling with mulberry cranberry and red-currant fruits, developing on the finish into more structural flavours of chinotto and juniper. Granitic tannins contribute to the fine linear structure and length. Restrained oak handling brings subtlety to the wine while gently adding aromatic complexity.