



SALTRAM

EDEN VALLEY

MAMRE BROOK RIESLING 2023

Established in 1859 by William Salter & Sons, Saltram wines have a proud history of more than 160 years for quality winemaking, innovation, and a commitment to the Barossa region. An immigrant from England, William Salter was one of the first pioneers 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 in Angaston.

Created in a traditional style, this Riesling from Eden Valley, has notes of citrus blossom, bath salts and musk. The fruit for this wine was partly sourced from old "Survivor" vines planted in 1947 in Eden Valley. Eden Valley is in a slightly elevated region of the Barossa, perfect for growing Riesling as the higher elevation helps retain natural acidity and lengthens the growing season.

This wine has excellent length of flavour and reflects the qualities of Eden Valley-fine, elegant, and flavoursome.



ALEX MACKENZIE WINEMAKER COMMENTS

Vineyard Region: Eden Valley, Survivor Vines, planted 1947(70%)

Grape Variety: Riesling

pH: 3.05

Acidity: 8.9g/L

Alcohol: 11.5%

Residual sugar: 4.3 g/L

Additives: Contains sulphites, milk

Bottling Date: July 2023

Peak Drinking: This wine can be enjoyed now and will build complexity if cellared carefully.

Please serve chilled.

Vintage Conditions: The 2022/23 growing season was wet and cool by Barossa standards. Soil moisture was above average due to the wettest Spring since 1992-setting up the season ahead with disease pressure and rain event challenges. The Survivor vines yielded lower than average and consequently fruit matured evenly. The fruit quality was very good with optimum flavours and ripeness, while retaining natural fresh acidity. These cooler conditions saw the grape phenology mature in line with sugars levels, producing full flavoured wines which retained their natural acidity.

Winemaking Fruit was harvested in the cool of the night to help retain delicate fruit flavours. The fruit was crushed, drained, and pressed, with the juice being transferred to refrigerated stainless steel tanks to settle. Following racking, this wine fermented steadily until the desired balance between flavour and acidity was reached. The wine was bottled early to retain these delicate flavours.

Colour: A vibrant light green colour.

Nose: Perfumed with intense aromas of white nectarines, jasmine, and fresh lemons and limes.

Palate: The 2023 Riesling has a juicy palate of yellow peach with hints of florals and citrus. The citrus flavours on the palate are supported by crunchy acidity which provides length, purity, and finesse.