



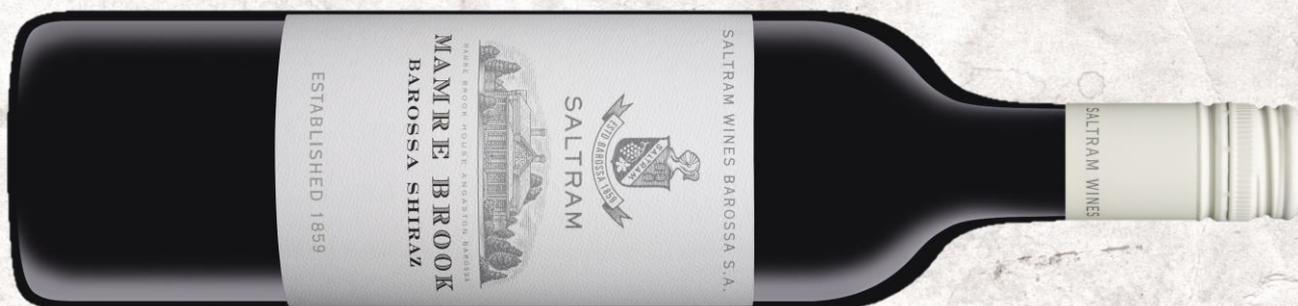
SALTRAM

BAROSSA

MAMRE BROOK SHIRAZ 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 character: this wine reflects these attributes and explores the depth of the Barossa.



SHAVAUGHN WELLS WINEMAKER COMMENTS

Vineyard Region: Barossa

Grape Variety: Shiraz

Harvest Date: February 2015

pH: 3.58

Acidity: 6.9g/L

Alcohol: 14.9%

Bottling Date: January 2018, followed by 6 months bottling maturation prior to release.

Peak Drinking: This wine can be savoured now and will continue to build complexity whilst carefully cellared.

We recommend decanting the wine prior to serving.

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.

The result was an early vintage leading to low yielding Shiraz displaying distinctly varietal characters with dense colour, lively aromatics and velvety tannins.

Maturation: Large format seasoned French oak casks and seasoned and new French oak barrels for 15 months.

Nose: Bright and loaded with aromas reminiscent of cassis, cherries and fresh dark plums and five spice and layered with subtle notes of bitter dark chocolate and olives.

Palate: Dark fruit flavours from cherries to mulberries, dense and driven by chalky textural tannins with a finish lingering with liquorice and a touch of spice.