



SALTRAM

2018 MAMRE BROOK CABERNET SAUVIGNON

BAROSSA VALLEY

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 160 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 Saltram.

Saltram wines have long been known for their richness, intensity and character: this wine delivers on these attributes while reflecting and paying tribute to their origins.



ALEX MACKENZIE WINEMAKER COMMENTS

Vineyard Region: Barossa Valley

Grape Variety: Cabernet Sauvignon

pH: 3.55

Acidity: 6.7g/L

Alcohol: 14.5%

Bottling Date: December 2019, followed by 6 months bottle maturation.

Peak Drinking: The 2018 Saltram Mamre Brook Cabernet Sauvignon has varietal fruit intensity and structure, and whilst this is a lovely wine to drink now, it will continue to build complexity and reward long term careful cellaring.

We recommend decanting the wine prior to serving.

Vintage Conditions: The 2017/18 was characterised by long dry periods and regular heat spikes favourable for ripening fruit. The hot dry weather contributed to a delay in sugar accumulation during the last phase of ripening – at this stage, patience was required and rewarded. Autumn rainfall was below average, however during the latter part of Winter, good rains assisted with vine growth in Spring. Summer brought dry weather, the 3rd driest in 17 years – this continued into Vintage with dry weather for the entire vintage.

Maturation: Seasoned and new French oak for 18 months.

Nose: Complex layered wine, brimming with notes of fresh black currants, and dark chocolate.

Undertones of mulberries, dried spices and tobacco leaf.

Palate: Medium to full bodied, the palate is richly layered with complex powdery tannins. Concentrated flavours of dark forest berries, and bramble enhance the seamless structure and lingering mouthfeel enhanced by integrated oak maturation.