



SALTRAM

BAROSSA VALLEY

WINEMAKERS SELECTION

SANGIOVESE

2022

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 the home of Saltram.

The Saltram Winemaker's Selection Barossa Valley Sangiovese was crafted from a Saltram Vineyard located in Angaston, Barossa Valley. The Winemaker's Selection was introduced to allow rare and unique parcels of fruit to remain separate so that they can show their true colours. Senior winemaker Alex MacKenzie believes this 2022 Sangiovese produces wine of great depth and character, and an ability to make complex aromatic and textured wines.



ALEX MACKENZIE WINEMAKER COMMENTS

Vineyard: Single Vineyard, Saltram Estate, Angaston, Barossa Valley

Grape Variety: Sangiovese

Harvest Date: March 2022

pH: 3.40

Acidity: 6.8g/L

Alcohol: 14.5%

Bottling Date: March 2023

Food Pairing; Ideally served with Veal scaloppini with mushrooms, and braised eggplant lasagne, with black olives, tomato, and celery leaf.

Peak Drinking: Drinking wonderfully now and will reward careful cellaring.

We recommend decanting the wine prior to serving.

Vintage Conditions: The 2021/22 growing season commenced with cooler than average conditions through spring into early summer, resulting in good set and flowering conditions. Regular rain events and cooler conditions throughout the growing season resulted in a later harvest. These ideal milder conditions saw the grape phenology mature in line with sugars levels, producing full flavoured wines which retained their natural acidity.

Maturation: Matured in seasoned large format French oak casks and seasoned French oak vat barrels for 9 months.

Colour: Bright Ruby Red.

Nose: This Sangiovese has lifted aromatics of fresh dark cherries with dried herbal notes and nuances of mulberries and chinotto.

Palate: The palate is tight and focussed with classic grainy mouth-watering tannins which dance along the palate providing a backbone for the dark cherry flavours.