



SALTRAM

THE JOURNAL EDEN VALLEY SHIRAZ 2017

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. From the first time William Salter planted vines in 1859, he meticulously kept a **Journal** to record his vineyard and winemaking activities, including techniques that are still used to make the Saltram wines today.

Saltram wines have long been known for their richness, intensity and character: this wine reflects these attributes and explores the depth of the Barossa.



ALEX MACKENZIE WINEMAKER COMMENTS

Vineyard: Single Vineyard, Eden Valley Mt MacKenzie, 472m above sea level

Grape Variety: Centenarian Shiraz planted in 1901

Harvest Date: Handpicked March 2017

pH: 3.48

Acidity: 6.6g/L

Alcohol: 14%

Bottling Date: September 2018, followed by 12 months bottling maturation.

Peak Drinking: This wine can be enjoyed now and will develop complexities with careful cellaring.

We recommend decanting the wine prior to serving.

Vintage Conditions: The 2016/17 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 exceptional full flavoured wines which retained their natural acidity.

Maturation: The 2017 Journal Shiraz was matured for 17 months primarily in a seasoned French oak vat with the balance maturing in new French oak barrels.

Nose: The 2017 Journal Shiraz is lively and layered, with lifted aromatic notes of dried spices lingering on the nose after the initial flourish of cherries, strawberry compote and hints of bittersweet chocolate are savoured.

Palate: Fine, unwavering grainy tannins provide extraordinary length and persistence on the palate. A medium bodied wine with lingering brambly fruit reminiscent of wild strawberries and cherry pith present a depth and intensity that unveils the elegance of this wine.