



SALTRAM

WINEMAKER'S SELECTION SEMILLON 2023

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 Semillon is harvested from a Single "**Centenarian**" vineyard situated between Lyndoch and Rowland Flat. The Winemaker's Selection was introduced to allow experimentation and special parcels of fruit to remain separate so that they can show their true colours. Senior winemaker Alex MacKenzie believes Semillon has a long standing place in history as one of the Barossa's traditional varieties, renowned for producing wines exuberant in their youth but with the capacity to layer with complexity over time.

Vineyard: Single Vineyard, Altona, Barossa Valley, planted in 1919, **Centenarian** Vines, Madeira Clone, planted by Franz Zerk, Great Great Grandfather of Jordan Zerk (Current Vignerons)

Grape Variety: Semillon

Harvest Date: 27th February 2023

pH: 2.95

Acidity: 7.8 g/L

Alcohol: 12%

Additives: Contains sulphites

Bottling Date: September 2023

Peak Drinking: Drinking wonderfully now in its youth and will reward careful long term cellaring.

ALEX MACKENZIE WINEMAKER COMMENTS

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. These cooler conditions saw the grape phenology mature in line with sugars levels, producing full flavoured wines which retained their natural acidity.

Maturation: Matured on lees in tank for 6 months, part barrel maturation.

Nose: The wine has lifted aromatics of lemon pith, a hint of gooseberry, and complemented by grapefruit blossom.

Palate: The palate is fresh and textural with a seamless mouthfeel, showcasing bright flavours of citrus fruits. Mouth-watering crisp tarty acidity cleanses the palate.

Perfect for fresh seafood and Mediterranean inspired dishes.