SALTRAM

BAROSSA VALLEY

WINEMAKER'S SELECTION SANGIOVESE 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 has a proud history of more than 150 years of quality winemaking, innovation and a commitment to the Barossa region.

The Winemaker's Selection range was introduced to allow winemaker experimentation and to showcase the true colours of unique parcels of Barossa Valley fruit. This 100% Sangiovese wine was harvested from our estate vineyard at Saltram, near Angaston. The 2016 vintage brought out the best in this parcel of Sangiovese. On the vine the fruit tasted of fresh, dark cherries, complemented by powerful powdery tannins – characters which remained through to the finished wine. With the vineyard now eighteen years of age, it perfectly captures the potential of Sangiovese in this unique aspect and location.

Vineyard: Single Vineyard, Angaston, Barossa Valley

Grape Variety: Sangiovese

Harvest Date: February 2016

pH: 3.61

Acidity: 6.4g/L

Alcohol: 13.5%

Bottling Date: February 2017

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

We recommend decanting prior to serving.

SHAVAUGHN WELLS WINEMAKER COMMENTS

Vintage Conditions: The 2015/2016 was characterised by a very warm and dry late spring/early summer period, finishing with well-timed rainfall at the end of January followed by mild weather conditions throughout February. These conditions restricted yields and led to high quality fruit potential.

Maturation: Matured in seasoned large format French oak casks and seasoned French oak vat barrels for 8 months.

Colour: Dark Ruby

Nose: Lifted aromatics of fresh dark cherries with dried herbal notes and nuances of tomato leaf and Chinotto.

Palate: Tight and focussed with classic grainy mouth-watering tannins which dance along the palate and provide a backbone for the dark cherry flavours.