



## SALTRAM

### 2017 S<sup>5</sup> SHIRAZ

BAROSSA VALLEY

Celebrates the establishment of Saltram wines in the Barossa in 1859, by founder, William Salter.

Created in a traditional style, this Barossa Shiraz has notes of ripe plums and dark cherries. The palate is rich with an excellent balance of fruit flavours, grainy tannins and a lingering finish. This vibrant and textural example of Shiraz is sourced from select premium vineyards from the expressive 2017 vintage. This wine was sourced from the Barossa Valley and displays great depth of fruit, layered with fine, persistent tannins, producing a wine with complexity and longevity.

**VINEYARD REGION:** Barossa Valley

**HARVEST DATE:** March 2017

**WINE ANALYSIS:**

**Alcohol:** 14.5%

**Acidity:** 6.6g/L,

**pH:** 3.56

**Residual sugar:** 0.4g/L

**BOTTLING DATE:** October 2018

**PEAK DRINKING:** Drinking wonderfully now, however will build complexity with careful long term cellaring.

**FOOD MATCHING:** Best consumed with Beef in Black Bean Sauce, pork spare ribs and broad bean and tofu.

## ALEX MACKENZIE-SALTRAMS 10<sup>TH</sup> WINEMAKER COMMENTS

**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 full flavoured wines which retained their natural acidity.

**GRAPE VARIETY:** Shiraz

**COLOUR:** Dark red.

**NOSE:** Ripe plums, mulberries and dark cherries complemented with hints of dark chocolate, and dried herbs.

**PALATE:** This full bodied red wine has a broad palate with an excellent balance of fruit flavours, grainy tannins and a fine lingering finish.