



SALTRAM

2016

SALTRAM No.1

BAROSSA VALLEY

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. Saltram wines have long been known for their richness, intensity and character:

this wine reflects these attributes and explores the depth of the Barossa.



Vineyard Region: Barossa Valley

Grape Variety: Shiraz

Harvest Date: February 2016

pH: 3.52

Acidity: 6.8g/L

Alcohol: 14.5%

Bottling Date: November 2017 followed by 12 months bottle maturation.

Peak Drinking: The 2016 Saltram No.1 has ample fruit intensity and richness. This wine can be savoured now and will continue to build complexity whilst carefully cellared.

We recommend decanting the wine 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 a well-timed rainfall event at the end of January followed by mild weather conditions throughout February. These conditions restricted yields and led to high quality fruit potential.

The result was an early vintage leading to low yielding Shiraz displaying distinctly varietal characters with dense colour, lively aromatics and velvety tannins.

Maturation: Large format seasoned French oak casks and new and seasoned French oak barrels for seventeen months

Nose: Richly layered wine, brimming with notes of blood plums, mulberries and bitter chocolate. Undertones of cassis and complex dried spices combine with subtle oak, enriching the wines aromatic nose.

Palate: Full bodied, plush and mouth filling with savoury, velvety tannins. This full bodied wine is balanced and complex, exerting multi layered concentrated flavours. A seamless structure and lingering flavour.