SALTRAM

2019
MAMRE BROOK
BAROSSA VALLEY CABERNET SAUVIGNON

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 Saltram. Saltram wines have long been known for their richness, intensity and character: this wine delivers on these attributes while reflecting and paying tribute to their origins.

Vineyard Region: Barossa Valley

Grape Variety: Cabernet Sauvignon

pH: 3.52

Acidity: 5.6g/L

Alcohol: 14.5%

Bottling Date: November 2020, followed by 6 months bottle maturation.

Peak Drinking: The 2019 Saltram Mamre Brook Cabernet Sauvignon has varietal fruit intensity and structure, and whilst this is a lovely wine to drink now, it will continue to build complexity and reward long term careful cellaring.

We recommend decanting the wine prior to serving.

ALEX MACKENZIE WINEMAKER COMMENTS

Vintage Conditions: The 2018/2019 season was characterised by long dry periods and regular heat spikes. This vintage will be remembered for extremely low yields due to low rainfall with bunch weights some of the lowest seen since the drought of 1982. Fruit quality was very good as it was able to fully ripen once the weather settled.

Maturation: Seasoned and new French oak for 18 months.

Nose: Complex layered wine, brimming with notes of fresh black currants, and dark chocolate.

Undertones of mulberries, dried spices and tobacco leaf.

Palate: Medium to full bodied, the palate is richly layered with complex powdery tannins. Concentrated flavours of dark forest berries, and bramble enhance the seamless structure and lingering mouthfeel enhanced by integrated oak maturation.