

# SALTRAM

## **THE JOURNAL SHIRAZ 2010**

From the first time William Salter planted vines in 1859, he meticulously kept a journal to record his vineyard and winemaking activities, including techniques that are still used to make the Saltram wines today.

Saltram the Journal Centenarian Shiraz was sourced from the Schultz vineyard situated within the Mt McKenzie area of Eden Valley. The vineyard was planted in 1901 and sits at an elevation of 472 meters above sea level.

This wine is classified as a Centenarian under the Barossa Old Vine charter due to the vine age exceeding 100 years. Handpicked from very low yielding vines the wine has very fine, unwavering tannins which provide a line to shoulder the lingering rich fruit reminiscent of dark plums, fresh cherries and cedar. This is a wine with great length and persistence, which with careful cellaring will endure for many years. A single vineyard wine sourced from a vineyard planted over a century ago, this wine is a precious tribute to the rich Barossa Shiraz history.



### SHAVAUGHN WELLS WINEMAKER COMMENTS

### Maturation

The 2010 Journal was matured for twenty-four months primarily in a seasoned French oak vat with the balance maturing in new French oak barrels. Maturation in larger vats enables the rich tannins to soften and complex over time while ensuring the individual characteristics of the vineyard are centre stage.

### Colour

Dark rich red.

### Nose

The 2010 Journal is lively and layered, with subtle aromatic notes of warm spice lingering on the noes after the initial flourish of fresh plums, cherries and hints of aniseed are savoured.

### Palate

Fine, unwavering tannins provide extraordinary length and persistence on the palate of the 2010 Saltram Journal. The lingering rich fruit reminiscent of dark plums, fresh cherries and cedar present an with a depth and intensity that belie the elegance of this wine. This 2010 vintage bore exceptionally vibrant wines with dense colour and deep expression. A wine that can be enjoyed well into the future when be carefully cellared.

Harvest Date: Handpicked over two days, 24<sup>th</sup> and 25<sup>th</sup> of March.

**pH:** 3.47

Acidity: 6.8

Alcohol: 14.5

**Residual Sugar: 0.6** 

Bottling Date: July 2012

**Peak Drinking:** This wine can be enjoyed now and well into the future if cellared with care.

Grape Variety: Shiraz