



SALTRAM

BAROSSA VALLEY

MAMRE BROOK CABERNET SAUVIGNON 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 wines have a proud history of more than 150 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: Cabernet Sauvignon

pH: 3.56

Acidity: 6.8g/L

Alcohol: 14.3%

Bottling Date: October 2017, followed by 6 months bottle maturation.

Peak Drinking: The 2016 Saltram Mamre Brook Cabernet Sauvignon has varietal fruit intensity and structure, and whilst this is a lovely wine to savour now, it will continue to build complexity and reward long term careful cellaring

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.

Maturation: Seasoned French oak barrels and large format seasoned French oak casks for 15 months.

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

Undertones of cassis and dried spices combine with subtle oak, enriching the wines aromatic nose.

Palate: Medium to full bodied, plush and mouth filling with fine, grainy tannins. Concentrated flavours of cassis, and cocoa powder. A seamless structure and lingering flavour.