



SALTRAM

BAROSSA

SINGLE VINEYARD

ANGASTON ROAD SHIRAZ 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.

The Saltram Single Vineyard range was borne of the desire to showcase the diversity and complexity of Barossa Shiraz. The soils of the Barossa are amongst the oldest in the world. They consist of a diverse array of ancient rock and alluvial sands, ranging from 1.8m to 545 million years of age. This unique Barossa landscape is the key origin of the regional wines distinct and complex characters.

Saltram wines have long been known for their richness, intensity and diversity: this wine reflects these attributes and explores the depth of the Barossa. The 2016 Saltram Single Vineyard was sourced 'above the line' from an Estate grown Vineyard on the Eastern Ridge of the Barossa Valley.

SHAVAUGHN WELLS WINEMAKER COMMENTS

Vineyard: Single Vineyard, Estate Grown, Angaston Road, S431, Barossa Valley.

Grape Variety: Shiraz

Harvest Date: 18th February 2016

pH: 3.56

Acidity: 6.7g/L

Alcohol: 14.5%

Bottling Date: October 2017, followed by 6 months bottling maturation

Peak Drinking: Drinking wonderfully now and will reward careful long-term cellaring.

We recommend decanting this wine prior to serving

Vintage Conditions: The 2015/2016 growing season 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.

Sourced from low yielding vineyards, this wine is distinctly varietal with dense colour, lively aromatics and persistent tannins.

Maturation: This wine was matured in a combination of a large format seasoned French oak cask and new and seasoned French oak barrels for 15 months. Maturation in larger vats enables the rich tannins to soften over time while maintaining individual characteristics.

Nose: The 2016 Saltram Angaston Road Shiraz is aromatic and lifted with notes reminiscent of blood plums and hints of dried fruits and black olive.

Palate: The palate is richly textured with layers of chalky tannins which provide extraordinary length and persistence on the palate, the hall mark of the terrain from the Angaston Road vineyard.