

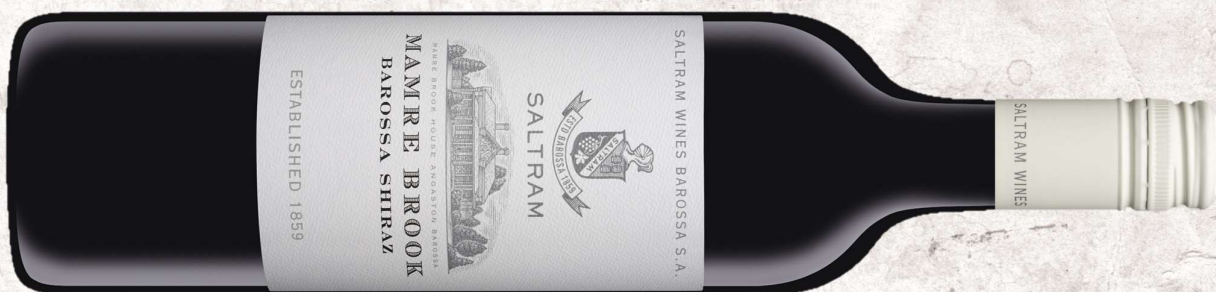


SALTRAM

2017 MAMRE BROOK SHIRAZ BAROSSA

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.



ALEX MACKENZIE WINEMAKER COMMENTS

Vineyard Region: Barossa

Grape Variety: Shiraz

Harvest Date: March 2017

pH: 3.55

Acidity: 6.7g/L

Alcohol: 14.5%

Bottling Date: December 2018, followed by 6 months bottling maturation prior to release.

Peak Drinking: The 2017 Saltram Mamre Brook Shiraz 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.

Vintage Conditions: The 2016/17 growing season commenced with cooler than average conditions through spring into early summer, resulting in good set and flowering conditions. Regular rain events and cooler conditions throughout the growing season resulted in a later harvest. These ideal milder conditions saw the grape phenology mature in line with sugars levels, producing exceptional full flavoured wines which retained their natural acidity.

Maturation: Seasoned and new French oak including 2800 litre Vats for 16 months.

Nose: Lifted aromas of cherries, plums and cassis with layers of raspberry and liquorice and subtle spice oak influence.

Palate: The palate is full to medium bodied, combining fresh plum, cranberries, and mulberries with fine silky tannins and succulent acidity that is balanced, plush and seamless. An intriguing blend of bright sweet fruit, and savoury pulpy tannins.