



SALTRAM

BAROSSA VALLEY

WINEMAKERS SELECTION SANGIOVESE 2017

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 diversity: this wine reflects these attributes and explores the depth of the Barossa.



ALEX MACKENZIE WINEMAKER COMMENTS

Vineyard: Single Vineyard, Saltram Estate, Angaston, Barossa Valley

Grape Variety: Sangiovese

Harvest Date: March 2017

pH: 3.45

Acidity: 6.3g/L

Alcohol: 14.5%

Bottling Date: March 2018 followed by 6 months bottle maturation

Peak Drinking: Drinking wonderfully now and will reward 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 full flavoured wines which retained their natural acidity.

Maturation: Matured in seasoned large format French oak casks and seasoned French oak vat barrels for 9 months.

Colour: Dark Ruby

Nose: This Sangiovese has lifted aromatics of fresh dark cherries with dried herbal notes and nuances of mulberries and chinotto.

Palate: The palate is tight and focussed with classic grainy mouth-watering tannins which dance along the palate providing a backbone for the dark cherry flavours.