



2018 1859 SHIRAZ

BAROSSA

Celebrates the establishment of Saltram wines in the Barossa in 1859, by founder, William Salter.

Created in a contemporary style, this Barossa Shiraz has notes of blood plums and fresh cherries. The palate is rich with an excellent balance of fruit flavours, subtle tannins and a silky finish. This vibrant and textural example of Shiraz is sourced from the expressive 2018 vintage. The lushness of the Barossa Valley floor Shiraz is tempered by the soft tannins and aromatic notes from the Shiraz of Eden Valley, producing a wine with vibrancy and generosity.

VINEYARD REGION: Barossa HARVEST DATE: March-April 2018 WINE ANALYSIS: Alc/Vol: 14.5% Acidity: 6.2g/L pH: 3.63 Residual Sugar: 0.4g/L PEAK DRINKING: Drinking wonderfully now, however will build complexity with careful short-term cellaring.

MATURATION: Some parcels of fruit were matured with oak, softening tannins and building texture. Whilst some parcels were matured without oak to enhance the youthful vibrancy and aromatics of the wine.

ALEX MACKENZIE-SALTRAMS WINEMAKER

COMMENTS

VINTAGE CONDITIONS:

The 2017/2018 growing season was characterised by long dry periods and regular heat spikes. The Shiraz vine yields were lower, with adequate fruit canopy to protect fruit from any sunburn. Fruit quality was very good due to fruit reaching optimum flavours and ripeness, while retaining natural fresh acidity. These ideal milder conditions saw the grape phenology mature in line with sugars levels, producing full flavoured wines which retained their natural acidity.

GRAPE VARIETY: Shiraz

COLOUR: Plum red with purple hues.

NOSE: Blood plums and fresh cherries complemented with hints of strawberries, and pepper spices.

PALATE: This medium to full bodied wine has a vibrant palate with an excellent balance of fruit flavours, silky tannins and a fine lingering finish.