



# SALTRAM



## 50 Years Old Rare Tawny

*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 the home of Saltram.*

*Saltram is widely regarded as one of Australia's respected tawny producers. This Rare Tawny, with a minimum average blended age of 50 Years, is a blend of Saltram Museum parcels from select vintages. These parcels were made under the guidance of Bryan Dolan and Peter Lehmann, and guarded and maintained by many others that followed. This extremely rare tawny is the ultimate expression of Saltram's fortified winemaking tradition. This wine captures a 'remarkable slice of Australian Winemaking history'*

**Vineyard Region:** Barossa

**Grape Variety:** Shiraz Grenache

**Alcohol:** 20.0%

**Bottling Date:** December 10, 2019.

A limited release of 160 bottles to celebrate the 160<sup>th</sup> Anniversary of Saltram. 1859-2019.

**Peak Drinking:** This extremely Rare Tawny has matured gracefully over many decades, and is now, well and truly, ready to be enjoyed.

## **ALEX MACKENZIE** WINEMAKER COMMENTS

### **Vintage Conditions:**

This Rare Tawny is a blend from 1949, 1959, 1960, 1971 and 1973.

### **Maturation:**

Individual vintage and varietal batches are matured as discrete parcels to ensure maximum blending options are retained.

### **Classification:**

These Tawny falls into the 'Rare' category: the oldest of the four tawny categories.

### **Wine Profile**

Truly in that Saltram character of fortified wines - bright and clean aromas of roasted hazelnuts, dried fruits, spice, showing ethereal rancio notes with a fine savory finish that lingers on and on. A rare taste in time!