

SALTRAM

WINEMAKERS SELECTION BAROSSA VALLEY GRENACHE

2021

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.

The Saltram Winemaker's Selection Barossa Valley Grenache was crafted from a Single "Survivor' Vineyard situated in Tanunda, Barossa Valley. The Winemaker's Selection was introduced to allow rare and unique parcels of fruit to remain separate so that they can show their true colours. Senior winemaker Alex MacKenzie believes Old Vine Grenache produces wine of great depth and character, and an ability to make complex aromatic and textured wines.

Vineyard: Single Vineyard, Tanunda,

Barossa Valley.

Grape Variety: Survivor Vines,

Bush Vine Grenache, planted in 1930's

Harvest Date: Handpicked March 2021

pH: 3.64

Acidity: 5.5g/L Alcohol: 14.5%

Additives: Contains Sulphites

Bottling Date: May 2022 followed by

6 months bottling maturation.

Peak Drinking: Drinking wonderfully now in its youth and will reward careful

mid-term cellaring.

ALEX MACKENZIE WINEMAKER COMMENTS

Vintage Conditions: The 2020/21 growing season was relatively mild with long dry periods. The Autumn period was very dry and warm resulting in excellent ripening conditions for late season varieties. The Survivor vines yielded lower than average and consequently fruit matured evenly. These ideal milder conditions saw the grape phenology mature in line with sugars levels, producing full flavoured wines which retained their natural acidity.

Colour: Dark ruby

Nose: The wine has lifted aromatics reminiscent of freshly picked strawberries, rosehip and complemented by a hint of five spice powder. Some whole bunch fruit in ferment has added extra layers of aromas and complexity.

Palate: The palate is silky and textural with a seamless mouthfeel, showcasing bright flavours of red fruits and finishing with supple tannins. Mouth-watering acidity, with lingering coulis fruit cleanses the palate.