



SALTRAM

2017 MAMRE BROOK CABERNET SAUVIGNON

BAROSSA VALLEY

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.



Vineyard Region: Barossa Valley

Grape Variety: Cabernet Sauvignon

pH: 3.54

Acidity: 6.9g/L

Alcohol: 14.5%

Contains Sulphites, egg and milk free.

Bottling Date: October 2018, followed by 6 months bottle maturation.

Peak Drinking: The 2017 Saltram Mamre Brook Cabernet Sauvignon 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.

ALEX MACKENZIE WINEMAKER COMMENTS

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 Vats for 15 months.

Nose: Complex layered wine, brimming with notes of fresh black currants, and dark chocolate.

Undertones of cassis, dried spices and tobacco leaf combine with subtle oak nuances.

Palate: Medium to full bodied, the palate is richly layered with complex gravelly tannins. Concentrated flavours of dark forest berries, and bramble enhance the seamless structure and lingering mouthfeel.