

OLD SALEM

Variety: Shiraz

Vintage: 2018

Region: Barossa, South Australia

Alcohol: 14.5%

The Old Salem Barossa Shiraz takes its name from the Old Salem Lutheran Church, which was built with humble claystone in 1856. The church was destroyed in the flood of 1946, but it lives on in the memorial stone laid in our neighbouring vineyard and in the grapes harvested from it, which are incorporated with carefully selected premium grapes from other longstanding Barossa family growers to create this distinctive Barossa shiraz.

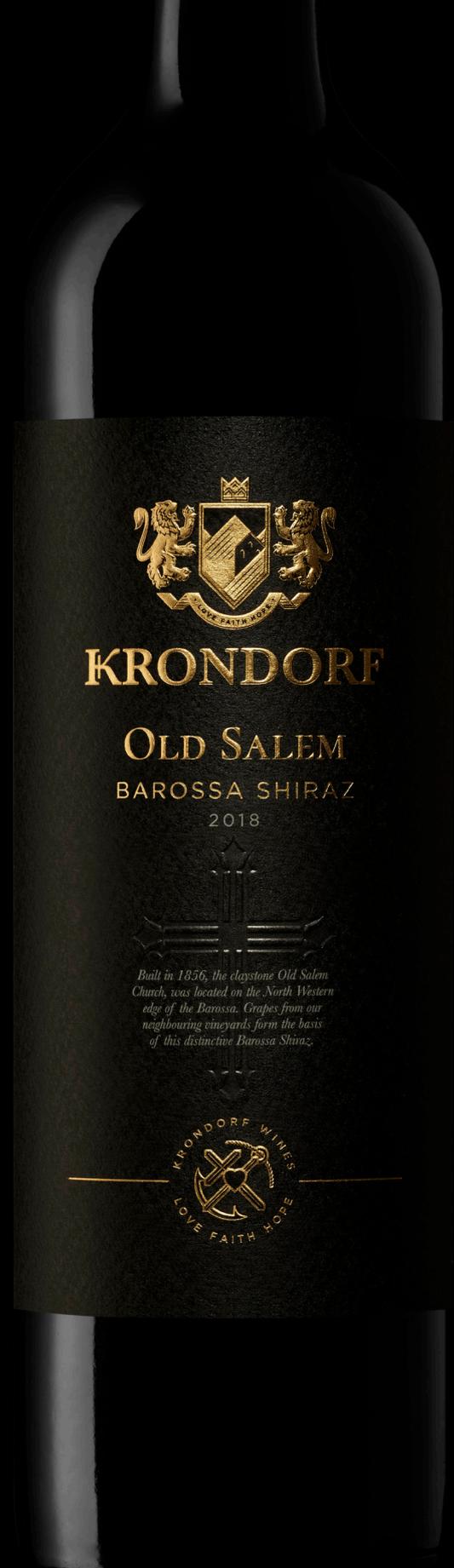
Climate

With a latitude of 34 degrees south of the equator, the Barossa Valley enjoys a Mediterranean climate. Cool, wet winters account for most of the annual 550ml rainfall. Warm, dry summers give ample sunshine hours for vine growth and grape ripening.

Variety

Shiraz is the region's most famous grape variety, and indeed most widely planted. Existing patches of shiraz vines may date back as far as 1843. The region's geographical isolation and far-sighted quarantine protocols meant the Barossa escaped the phylloxera epidemics which decimated much of Europe's vineyards in the late 19th century. The Barossa's plantings remain some of the oldest vine material in the world.

Barossa shiraz wines vary in style, aromatics and flavours, as the region is made up of complex sub-valleys, rolling hills and a diverse range of soil types. All are full bodied, with generous, rich, concentrated fruit profiles ranging from red cherry and raspberry to blackberry, plum and black olive.



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The 2018 growing season began with above average winter rainfall in 2017. Warm conditions in October and November led to dense vine canopies, with good flowering and bunch set.

Spring and summer rains were significantly below average, with high January and February temperatures slowing ripening and contributing to lower fruit yields due to smaller berry size. Overall, the Barossa Valley wine grape crush was down in excess of 20% on the bumper crop of 2017, but still above the five-year average.

Shiraz wines produced from the smaller berries of 2018 exhibit great depth of colour, with intense, concentrated varietal fruit flavours.

Winemaking

After harvesting, the individual parcels of fruit were vinified in small stainless steel fermenters. This enables careful extraction of the colour and flavour from the grapes during fermentation into the final wine.

The gentle removal of soft natural tannin is carried out by “pumping over”, a process which involves pumping the fermenting grape juice over its own skins. This adds significant mouthfeel qualities to the final wine and will enable the wine to improve in the bottle over an extended period of time.

The resultant wines were pressed gently using the best pressing technology available. The pressings portion is added back to the final wine at blending time, allowing for development of this soft, well-structured shiraz, attributes that the Barossa is world famous for.

Maturation of the wine was carried out in new and second-use French oak hogsheads over an 18-month period in our cool cellars. Individual barrels were selected from the chosen parcels to form the final blend.

Tasting notes

Deep and inky with purple tints.

Intense and concentrated satsuma plum and blackberry nose with spice and toasty oak aromas with hints of menthol.

Full and rich with mouth-filling intensity. Deep, concentrated plum and dark berry fruit flavours with dark chocolate and aniseed notes. Premium new and seasoned French and American oak provides balanced support to the core of dark fruit while allowing the fruit to shine.



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