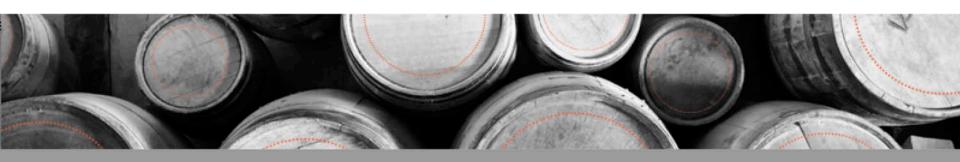


Fine wines from Australia





PRESENTATION OF SALISBURY WINES



Fine wines from Australia



SALISBURY WINES

A Strong & Exciting Brand from Qualia Wines

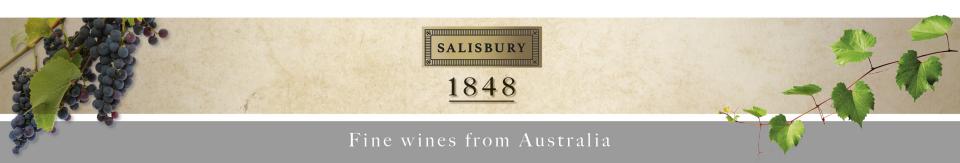
- Classic, uncomplicated and great value.
- There is a Salisbury 1848 wine for every meal or occasion.
- The range includes: Moscato, Chardonnay, Sauvignon Blanc Semillon,
 Pinot Grigio, Shiraz, Cabernet Sauvignon and Merlot.



THE SALISBURY STORY

1848 was a significant year for Scottish immigrant John Harvey when he began selling 'town allotments' on his land on the Little Para River near Adelaide in South Australia.

It marked the beginning of a thriving settlement that John was to name 'Salisbury' after the famous English cathedral city close to where his wife was born. The town flourished servicing the surrounding farms and the first orchards were planted in the district.



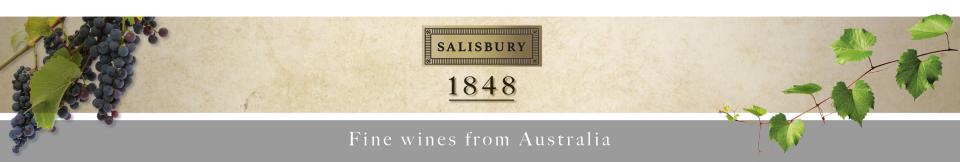


THE SALISBURY STORY (continued)

Our heritage is built on this pioneering spirit and was the inspiration behind the name of one of the original vineyards in the Murray Darling region.

The Salisbury 1848 wine brand was first launched in 1988 and is now enjoyed all around the world through 23 international markets.

Over the years the Salisbury wines have won many awards at Australian and international wine shows including the Governor's Award for the Best Victorian White Wine.





- Salisbury 1848 is made by Qualia Wines.
- We have an uncompromising attitude towards quality-driven wine.
- We believe that only great fruit can make great wine.
- That's why from the initial selection of the vineyard site through every step
 of the winemaking process we work hard at enhancing the inherent
 quality of the grape.
- We want you to enjoy true varietal flavour in every bottle of wine.





Moscato

Light and sweet on the palate, this Moscato is perfect as an aperitif or served with desserts such as Italian meringue. Lifted aromas of apricot, musk and flowering citrus with juicy tropical fruit flavours, offering a balanced palate and crisp, refreshing finish.





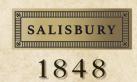




Pinot Grigio

Light straw colour with green highlights. Its pear, apricot and melon aromas carry through to the palate and are complemented by nuances of grapefruit.

Built in texture balances a crisp, citrus finish. The perfect summer wine to enjoy with an antipasto platter in the sun.









Chardonnay

A light straw-coloured Chardonnay with aromas of white peach, complemented by a subtle brioche character.

The palate has weight, texture and layers of complexity. Nice fruit flavours with a crisp end. Enjoy with scallops with pea puree & crispy pancetta.









Semillon Sauvignon Blanc

Light straw colour with a green hue. Fresh herbal notes with lemon, lime and elderflower aromas. The flavours are fresh and vibrant with citrus and lemongrass moving on to a refreshing, crisp finish. Goes perfectly with sushi or a delicious pasta primavera.









Merlot

Deep red in colour with a crimson hue displaying aromas of bright red cherries, plum and spice. Its soft, fleshy tannins and flavours of chocolate and ripe red fruits perfectly complement a beautiful moussaka.







Cabernet Sauvignon

Dominant aromas of cassis and bramble are married with blackcurrant and liquorice to entice you in to the glass. Juicy sweet dark berries and plum provide the richness to the refined and elegant tannins that provide a structure to the wine. Delicious with rich meat dishes such as venison.









Shiraz

Rich and ripe, this is a classic Australian Shiraz. Plum, sweet vanilla, oak and a hint of pepper on the nose herald the flavours to come on the palate. A beautifully structured wine with layers of complexity of fruit, spice and oak. Enjoy casually with a pepperoni pizza or with the finest aged rib-eye.

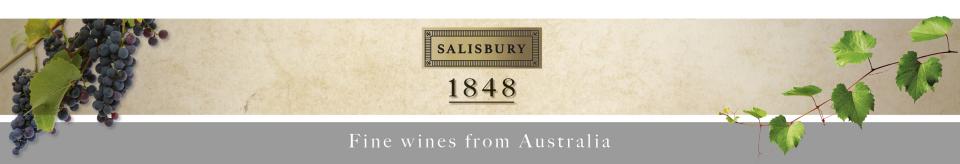




Winemaking Techniques

White Wine

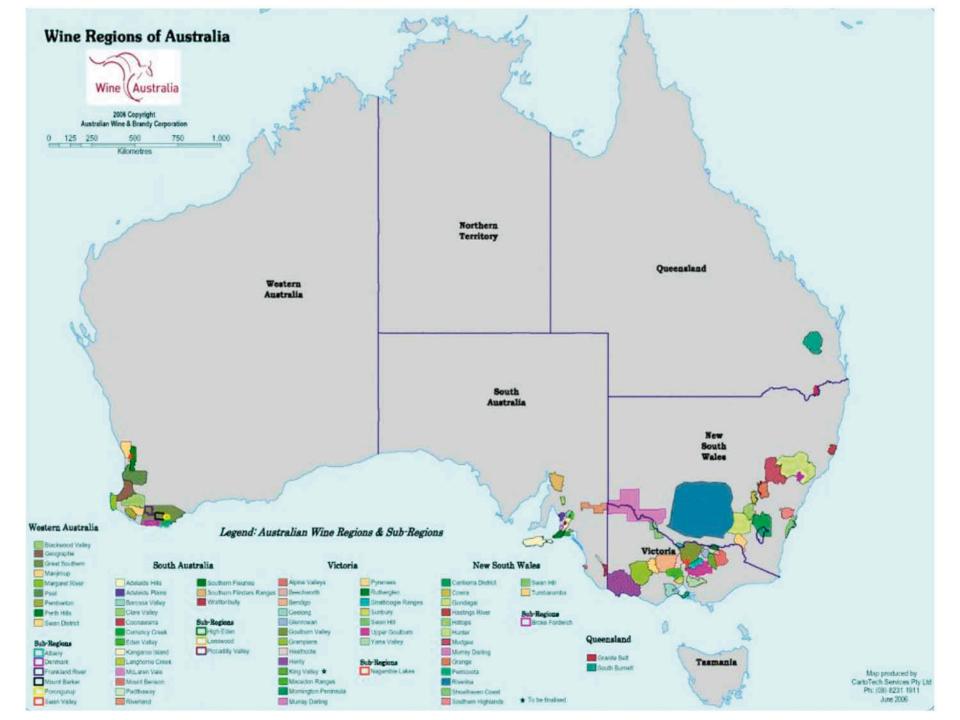
- Grapes are harvested grapes in the cool of the night and processed as soon as
 possible after picking. This helps retain the freshness and varietal fruit characters of the
 grapes and minimises phenolic pick-up.
- Bunches are de-stemmed and berries crushed into an airbag press. They are pressed on a gentle cycle and the pressings are kept separate.
- After fermentation, wine is stirred on yeast lees to build texture and complexity before
 the final blending and filtering. Some wines, such as Chardonnay, may be matured
 further on new oak to enhance the flavour and texture on the palate.





Red Wine

- After night harvesting, grapes are crushed into static fermenters and inoculated with yeast strain.
- Over the next 8 days, controlled fermentation occurs. Gentle pump-overs happen 4 times a day to maximise the extraction of colour whilst retaining a soft, juicy palate structure.
- Pump-overs are reduced to twice daily towards the end of fermentation to minimise seed tannin extraction. Only free run and first pressings are used to avoid any harsh tannins and bitterness in the blend.
- After pressing, the wines are settled for three weeks before racking onto new oak for further maturation and development.







Qualia Winery - Irymple, Victoria