Salet Boutique Basket Press Wine

Salet Wines is a unique boutique winery which uses tradition wine making techniques not seen so often these days. The wines produced can be known by the French expression Garagiste, which originates from the Bordeaux region of France, referring to a group of winemakers who produced wines in their garage. In Bordeaux, these wines are vins de garage or "Garage Wines." This group emerged in the mid-1990s to present a different style of wine to that of traditional red Bordeaux wines producing high quality big bold fruitier wines, quite often with a higher alcohol content and known to be trendy and receive positive praise. The fruit for Salet Wines is hand harvested from selected quality vineyards, mostly from South Australia and Victoria and delivered to the cellar by refrigerated vehicles where the fruit is crushed and pressed into large containers for the primary fermentation. The wine is then pressed and transferred to into French and American hogshead oak barrels for up to six years before bottling. Tradition wine making methods are used, including a higher temperature fermentation which extracts the tannins required for premium wines capable of long ageing. A rarely used hand operated wooden basket extracts the juice from the fruit. Being close to the ocean where the strong north east winds are prevalent allows the sea air are to subtly influence the wine while it is maturing in the oak barrels over those many years. One of the unique features of Salet Wines is that they have a smooth rich structure and never seem to spoil, which is evident after leaving a bottle open for many days. This can be as a result of using high quality fruit and extended maturation in high quality oak barrels. The fruit for the 2016 Cabernet Sauvignon, 2017 and 2018 wines are harvested from the quality premium area of Orange which is at the heart of one of the most beautiful and productive areas in NSW. Orange and the surrounding areas are enjoying a growing reputation for rare and exotic produce thanks to the cool climate and rich volcanic soils.

Salet Wines can be ordered on line or by contacting the owner/ winemaker Michael on 0403-384-384 or email sal@salet.com.au

2019	Mourvedre	$45
2019	Amber Chardonnay	$45
2018	Sauvignon Blanc	$30
2018	Semillon Sauvignon Blanc	$30
2017	Cabernet Merlot	$35
2016	Cabernet Sauvignon	$45
2016	Petit Verdot	$65
2010	Early Harvest Shiraz	$75
2010	Shiraz	$75
2009	Shiraz	$85
2009	Premium Blend Shiraz	$85
2009	Shiraz/Cabernet Sauvignon blend	$85
2009	Cabernet Sauvignon	$85
2007	Shiraz	$100
2005	Shiraz	$135
2004	Shiraz	$155
2003	Shiraz	$175
2002	Shiraz	$185
2001	Shiraz	$195
1999	"Énorme" Fortified Shiraz 375ml	$125



Minimum 6 bottle Purchase

Prices are subject to change without notice and do not include GST