

2010 Glaetzer Bishop TASTING NOTE



The Glaetzer Family has been a part of the Barossa Valley and its viticulture history since 1888. After thirty years of winemaking, Colin Glaetzer established the family winery to create wines he's passionate about – limited quantities of benchmark Barossa Valley reds. Today, his son Ben carries on this winemaking tradition at Glaetzer Wines.

Bishop is the family name of Colin's wife Judith. Fittingly, the sign of Venus, a symbol which has come to represent women and feminine energy, is the centrepiece of the Bishop label. In mythology, the symbol meant the Roman goddess Venus or her Greek equivalent Aphrodite. But the sign has also been linked back to ancient Egypt – a nod to Bishop's link to Amon-Ra and Anaperenna.

Bishop Shiraz 2010

A blend of fruit from 35 year-old vines & 120 year-old vines is the key to the Bishop cuvee. The fruit from younger vines is fresh & vibrant, whilst Shiraz from the oldest blocks in the Ebenezer vineyard give structure and enhance palate profile.

Deep saturated purple in colour. The nose is lifted, pure and expressive. Dark stone fruits, cedar and spice intermingle with hints of cloves and espresso. The palate is finely crafted, good density of mouthfeel with a lightness of weight. Savoury tannins round out the finish making this Bishop an ideal food wine.

Variety: 100% Shiraz

Vineyard yield: 1 Tonne per Hectare

Age of vines: 35–125 years old

Age of barrels: 40% new oak, 60% 2–3 years

Time in barrel: 14 months

Cellaring potential: 15+ years

pH: 3.47

Residual Sugar: 1.2 g/l

Alcohol: 15.1%

Total Acidity: 6.4 g/l

Oak: 90% French, 10% (French coopered) American

Region: All fruit for Glaetzer wines is taken from the small sub-region of the northern Barossa Valley, called Ebenezer. The viticulture used is standard single wire, with permanent arm and rod and spur. Many of the very old vines (80–130 years old) have now been trained onto a trellis for ease of pruning, harvesting and for disease and frost control.

Vinification: 1 1/2 – 2 Ton open fermenters, hand-plunged 2–3 times per day. Extended maceration to enable good tannin development so the wine is soft and approachable early. 10–20% barrel fermentation for selected batches. Due to perfect fruit & vintage conditions, a portion of new French oak was used for maturation.

2010 vintage report - Ebenezer, Barossa Valley: The 2009 and 2010 growing season produced excellent rains which fully recharged the groundwater system that had been parched from almost seven years of drought. A mild spring contributed to an early budburst. Good balanced warmth in November allowed vine canopies to fully extend enabling excellent foliage cover of all red varieties. The summer months were mild to warm with no extended heat waves. Berry size was relatively small, producing excellent concentration of fruit flavours. Mid-March experienced very cool nights which slowed ripening and allowed for full, steady flavour development, with no disease issues. All in all, 2010 is one of the vintage highlights of the last few decades. Certainly an enjoyable and memorable year for me as a Barossa winemaker. *Ben Glaetzer - August 2011*

