

2013 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 2013

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

A brooding nose of blackberry and liquorice notes with a hint of cedary spice. The palate displays a core of bold dark fruits yet remains layered, restrained and tight. This wine will benefit from 10–12 years careful cellaring.

Variety: 100% Shiraz

Vineyard yield: 3 Tonnes per Hectare

Age of vines: 35–125 years old

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

Time in barrel: 16 months

Cellaring potential: 10+ years

pH: 3.47

Residual Sugar: 1.3 g/l

Alcohol: 15.0%

Total Acidity: 6.8 g/l

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

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 was employed to enable good tannin development so the wine is soft and approachable early. Matured in new and seasoned French oak hogsheads for 16 months.

2013 vintage report - Ebenezer, Barossa Valley: After a superb 2012 vintage with near perfect growing conditions, the 2013 vintage has once again provided excellent quality fruit but under very different circumstances. Early growing season frost reduced viable bud numbers significantly with a resultant lowering of crop levels for the year. Given the low fruit level, the 2013 vintage was one of the driest and quickest vintages I can remember involving a very dry late winter and spring leading into a warm and dry summer. Our Barossa harvest was completed by late March as distinct from our usual late April completion. Cool and dry Ebenezer nights in late February and early March helped to intensify flavours and contributed positively to the brightness of fruit and complexity of structure. The wines from 2013 are intense yet focussed with extremely well balanced weight and firm and savoury tannin. – *Ben Glaetzer*

