

2012 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 2012

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 the palate profile.

Deep purple garnet in colour, the nose displays crème de cassis and violet fruit notes. The palate is rich, voluptuous and mouth filling with spicy fruit characters and a long, elegant finish.

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: 3.51

Residual Sugar: 2.0 g/l

Alcohol: 14.5%

Total Acidity: 6.69 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. 10-20% barrel fermentation for selected batches. Due to perfect fruit & vintage conditions, a portion of new French oak was used for maturation.

2012 vintage report - Ebenezer, Barossa Valley: Ideal weather conditions were experienced in the lead up to the 2012 vintage in the Barossa Valley. Below average maximum temperatures in spring and early summer (albeit average to below average rainfall) were conducive to healthy canopy growth and good flavour development. Warmer weather followed in late January which, whilst ripening the fruit beautifully, also led to some fruit weight loss which contributed to the already lower yields in most varieties. Bunches were quite small with fewer berries per bunch due to the cool overcast conditions during the fruit initiation, all of which led to great varietal definition, flavour and colour concentration in the resulting wines. Overall, the quality of red wines in particular was exceptional making 2012 a vintage that will no doubt be remembered as one of the greats. – *Ben Glaetzer, April 2013*

