

GODOLPHIN

BY BEN GLAETZER



The name *Godolphin* has been linked with excellence in many fields, including politics, education and literature. We are using the same ideals to make this wine.

The label echoes the Ancient Egyptian Ankh symbol (*pronunciation: onk*). Historically the ankh symbolised sunrise, regeneration, regrowth and renewal.

Variety: 80% Dry-grown Barossa Valley 85 year-old Shiraz vines
20% Dry grown Barossa Valley 60 year-old Cabernet Sauvignon vines
Region: 100% Barossa Valley (Northern Ebenezer region),
Fermentation: Fermented in 1 tonne open fermenters, hand plunged 3 times daily. Completed primary on skins and MLF in oak and then matured for 15 months in oak, matured on lees to maintain fruit profile and animation, minimal SO₂. Topped up every 3 weeks
Oak: 14 months in 100% new oak of which 20% is American and 80% French (70% hogsheads & 30% barriques)
Yield: Cabernet Sauvignon: 1-1.5 ton per acre (0.4-0.6 ton per hectare).
Shiraz: 1-2 tonne per acre (0.4-0.8 ton per hectare)

Bottled unfiltered

Tasting Note The wine is a seamless fusion of two varieties, Shiraz and Cabernet Sauvignon. An intriguing nose of chocolate, crushed herbs, cedar, blackberries and smoke leads into a tightly focused palate with fine-grained tannin and incredible density. The finish is fresh and lively, with flavours that linger. The 2005 is very similar to the 2004 although as with Amon-Ra, the 2005 Godolphin is a little larger and will take a little longer to fully integrate. The Cabernet component in the 2005 showed higher blackcurrant and cassis notes than the 2004 making the wine appear slightly more aromatic. Potential cellaring of 12-14 years.

Alcohol: 14.5%
pH: 3.52
Total Acidity: 7.18g/l
Residual Sugar: 0.6g/l

2005 Glaetzer Barossa Valley Vintage Report

The 2005 vintage has provided us with exceptional reds – all wines capturing the essence of the Barossa Valley and all are reflective of the year.

One of the mildest growing seasons on record enabled us to leave our shiraz on the vine until early April, allowing the fruit to be harvested with intense colour and ripe tannin. The 2005s are more fruit forward than the 2004s and have slightly tighter, 'muscular' tannins with longer cellaring potential. It was a pleasure to be able to create wines in such perfect conditions.

Ben Glaetzer, August 2006