

BISHOP

BY BEN GLAETZER



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, Ben Glaetzer 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 the Bishop's link to Amon-Ra and Anaperenna.

Bishop Shiraz 2008

2008 Bishop will be known for its pronounced purity and intensity of fruit on release. The 2008 is more forward and lifted than the 2007, and the tannins marginally softer. There are rich, ripe, dark berry fruits with star anise on the palate. On the nose, aromas of liquorice and mocha intermingle with cassis and leather. Firm, velvety tannins from maturation in French and American oak beautifully balance opulent fruit flavours on the palate.

A few of the shiraz fruit parcels used for Anaperenna in previous vintages have been used in the 2008 Bishop cuvee. This means that in 2008, fruit from some of our oldest vines was used and it has enabled us to maintain the stylish Bishop structure and intensity. Our old vines handled the drought better than the younger vines and their fruit was softer, rounder and more generous – the desired style for Bishop Shiraz. For the 2008 vintage, we have moved from cork to screwcap closure.

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 (80-120 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 gives good tannin development which means the wine is soft and approachable early. 10-20% barrel fermentation for selected batches.

Variety:

100% Shiraz

Vineyard yield:

1 - 2 tons per acre (2.4 - 4.8 tonnes per hectare)

Age of barrels: 2-3 years

Alc/Vol: 15%

Total Acidity: 7 g/l

Cellaring potential: 10-12 years

Age of Vines:

80-120 years old.

Oak:

90% French, 10 % American

Time in barrel: 14 months

pH: 3.4

Residual Sugar: 1.2 g/l

2008 vintage report - Ebenezer, Barossa Valley

2008 in the Barossa will be remembered as a difficult year to manage due to a heat spike during vintage. Daily monitoring of fruit quality and flavour development was extremely important. Several different parcels were harvested separately in short breaks before the main heat burst. With smart canopy management during the growing season we have a vintage, albeit small, that we are very proud of. The 2008 vintage shows great purity of fruit and firm but fine tannins, giving great structure and power to the wines.