

2009 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 2009

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.

Wisps of cloves, nutmeg and five spice add definition to the layers of dark stone fruits and espresso. The palate has density yet also displays savoury, textural components and fine-grained ripe tannins.

A perfect food wine that is fresh and flavoursome and finishes with impressive length and depth.

Variety: 100% Shiraz

Vineyard yield: 1 Tonne per Hectare

Age of vines: 35–120 years old

Age of barrels: 30% new oak, 70% 2–3 years

Time in barrel: 14 months

Cellaring potential: 15+ years

pH: 3.5

Residual Sugar: 0.6 g/l

Alcohol: 15.0%

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.

2009 vintage report - Ebenezer, Barossa Valley: : After two challenging vintages in 2007 and 2008, we were ready to have a perfect vintage – 2009 was spectacular. A “gift” of a vintage, we had a long, even growing season after good winter rainfall. Mild and dry conditions during February slowed ripening, and saw all individual blocks perform exceptionally well. The growing season was almost identical to the wonderful 2006 vintage, but cropping levels were slightly lower. The summer days were moderate and the nights were cool allowing our grapes to develop ideal flavour balance and ripeness. The Shiraz from 2009 shows rich colour & vibrancy, with a fragrant nose. *Ben Glaetzer - August 2010*

