

2010 Glaetzer Wallace 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.

Wallace is an ancestral name of Colin's wife Judith, whose family hail from the old market town of Cupar in Fife, Scotland. Judith's Celtic ancestry is reflected in the three elements of the Wallace symbol – the Celtic cross, thistle and the Celtic knot pattern.

Wallace Shiraz Grenache 2010

Glaetzer Wallace takes on the traditional Barossa Valley blend of Shiraz and Grenache in a thoroughly modern way.

A hint of dark cherry from the Grenache component in Wallace provides an attractive floral note to the nose. The palate is rich and full yet supple and fresh. The Shiraz component gives the wine backbone, flesh and body with the Grenache adding a soft, vibrant juiciness. Textural tannin components are supported by lively notes of plums and hints of cassis. Dark fruit's, spice and cigar box characters are the hallmarks of this fuller bodied 2010 Wallace. Very approachable in it's youth and will develop great complexity as it ages.

Variety: 80% Shiraz, 20% Grenache

Vineyard yield: 1 Tonne per Hectare

Age of vines: 60–80 years old

Age of barrels: 2 to 3 years old

Time in barrel: 14 months

Cellaring potential: 5–8 years

pH: 3.5

Residual Sugar: 0.8 g/l

Alcohol: 15.1%

Total Acidity: 6.5 g/l

Oak: 80% French, 20% American
(100% hogsheads)

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: With our experience of old, Barossa Valley Grenache we know it does not handle oak well. For this reason we ferment and mature the Grenache component in stainless steel to keep the freshness and animation of the fruit. The Shiraz is matured in 2–3 year old oak barrels.

2010 vintage report - Ebenezer, Barossa Valley: The 2009 and 2010 growing season produced excellent rains which fully recharged the groundwater system that had been parched from almost seven years of drought. A mild spring contributed to an early budburst. Good balanced warmth in November allowed vine canopies to fully extend enabling excellent foliage cover of all red varieties. The summer months were mild to warm with no extended heat waves. Berry size was relatively small, producing excellent concentration of fruit flavours. Mid-March experienced very cool nights which slowed ripening and allowed for full, steady flavour development, with no disease issues. All in all, 2010 is one of the vintage highlights of the last few decades. Certainly an enjoyable and memorable year for me as a Barossa winemaker. *Ben Glaetzer - August 2011*

