

## 2014 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 2014

A blend of fruit from 35 year-old vines & 120 year-old vines is the key to Bishop. The fruit from younger vines is fresh & vibrant, whilst Shiraz from the oldest blocks in the Ebenezer vineyard gives structure and enhances the palate profile.

The exceptional fruit for Bishop creates aromas of spice and lifted red and dark fruits with a refined opulence on the palate. Great drinking now but this wine will also benefit from 10–12 years careful cellaring.

**Variety:** 100% Shiraz

**Vineyard yield:** 2.1 Tonnes per Hectare

**Age of vines:** 35–125 years old

**Age of barrels:** 40% new oak, 60% 2–3 years

**Time in barrel:** 16 months

**Cellaring potential:** 10+ years

**pH:** 3.56

**Residual Sugar:** 2.4 g/l

**Alcohol:** 14.5%

**Total Acidity:** 6.51 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. Matured in new and seasoned French oak hogsheads for 16 months.

**2014 vintage report - Ebenezer, Barossa Valley:** The growing season started with huge promise with early spring rains replenishing soil moisture levels followed by healthy fruitful canes and strong initial canopy development. There was a significant setback at the start of October when a major overnight frost settled on our primary fruit source area causing significant frost damage and fruit loss. A second challenge was a week of extremely hot temperature in late January – thankfully good vineyard management practices and mid February rainfall allowed the vines to respond to the heat conditions and assisted the later slower and steadier ripening of the fruit. The fruit that was coaxed through until picking in March has resulted in spectacular wines albeit in short supply. The 2014 wines have incredible flavour intensity, depth and personality with lifted purity and floral character on the nose. – *Ben Glaetzer*

