

2015 GLAETZER BISHOP



Glaetzer Bishop is a true expression of Barossa Shiraz that is elegantly structured with a long finish.

Variety :

100% Shiraz

Vineyards :

Exceptional old vine fruit was sourced from the famed Ebenezer sub district at the northern tip of the Barossa Valley. Vine age 35 - 120 years old. Yield 3 tonnes per hectare.

Vintage Conditions :

Above average winter rain followed by warm spring temperatures resulted in healthy vines showing significant early bud growth. Mild temperatures during December and January coupled with good end of January rain set up the vines nicely for the ripening period. Harvest started early on 14 February and was completed on 15 April consistent with the normal finishing time. The resultant 2015 vintage wines have deep, vibrant colours with savoury tannins and rich, seductive flavours.

Vinification :

Fermented in 1 and 2 tonne open fermenters. Extended maceration was employed to enable good tannin development so the wine is soft and approachable early. Matured for 16 months in a mix of 40% new oak and 60% 2 - 3 year old oak hogshead barrels (90% French / 10% American).

Tasting Notes

Colour : Deep purple.

Aroma : Layers of violets and cloves on the nose with hints of mulberry and dark chocolate.

Palate : Purity of dark fruits and cut plums on the palate with firm, savoury tannins, impressive depth and harmony.

Peak Drinking : Great drinking now but this wine will also benefit from 10 - 12 years of careful cellaring.

Wine Analysis

Alcohol 15.0%

Total Acidity 6.1 g/l

pH 3.63

Residual Sugar 0.58 g/l