

## 2014 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 2014

Glaetzer Wallace takes on the traditional Barossa Valley blend of Shiraz and Grenache in a thoroughly modern way. The Shiraz component gives the wine backbone, flesh and body with the Grenache adding a soft, vibrant juiciness.

Bright red fruits and lifted spice on the nose with the palate displaying spicy richness alongside primary red fruits. Very approachable in its youth and this wine will develop great complexity as it ages.

**Variety:** 78% Shiraz, 22% Grenache

**Vineyard yield:** 2.8 Tonnes per Hectare

**Age of vines:** 60–80 years old Shiraz & 60–110 years old Grenache

**Age of barrels:** 2 to 3 years old

**Time in barrel:** 16 months

**Cellaring potential:** 5–8 years

**pH:** 3.63

**Residual Sugar:** 1.9 g/l

**Alcohol:** 14.5%

**Total Acidity:** 6.18 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 and harvesting.

**Vinification:** Old vine Barossa Grenache has an inherent liveliness and structure and as such does not benefit from oak maturation, we aim to preserve the purity and animation of the fruit and in doing so minimise oak contact with these components. The Shiraz is matured in 2–3 year old oak barrels.

**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*

