

2015 GLAETZER WALLACE



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

Variety:

78% Shiraz / 22% Grenache

Vineyards:

Exceptional old vine fruit was sourced from the famed Ebenezer sub district at the northern tip of the Barossa Valley. Vine age 50—80 year old Shiraz and 50—110 year old Grenache. Yield 3.5 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:

Old vine Barossa Grenache has a liveliness and structure that does not benefit from oak maturation—oak contact was thus minimised for the Grenache component to preserve the purity and animation of the fruit. The Shiraz was matured for 16 months in 2—3 year old oak hogshead barrels (80% French / 20% American).

Tasting Notes

Colour: Medium to deep garnet, a flash of purple on the rim.

Aroma: An enticing nose of dark plum, raspberry and lavender with hints of anise and ground spice.

Palate: Black fruits prevail with touches of pepper and blackcurrant. Firm, savoury yet rounded tannins balance with brightness and lift.

Peak Drinking: A wine to enjoy in its youth that will reward careful cellaring up to 5 years.

Wine Analysis

Alcohol 14.5%
Total Acidity 5.9 g/l
pH 3.6
Residual Sugar 0.55 g/l