



Halliday



James Halliday Australian Wine Companion 2021 Edition



“Outstanding five star winery” James Halliday Australian Wine Companion 2021 Edition



2018 Glaetzer Amon-Ra

From vines 50-130yo in Ebenezer yielding 2t/ha, open-fermented, hand plunged three times daily, matured for 16 months in new hogsheads (5% American). Full-bodied to the point where it's difficult to give any guidance for cellaring time.

95 POINTS - GOLD



2018 Glaetzer Anaperenna

82% shiraz (30-100yo vines), 18% cabernet sauvignon (30-130yo vines) yielding 2.5t/ha, open-fermented, hand-plunged, matured for 16 months in new hogsheads (92% French, 8% American). Full-bodied, plum blackberry, supple tannin, good oak. Easy to argue this is too cheap.

96 POINTS - GOLD



2018 Glaetzer Bishop

From vines 35-120yo in Ebenezer yielding 3t/ha. Open-fermented, extended maceration, then maturation for 16 months in hogsheads (40% new 90% French). The use of French oak has put a polish on the wine, which has a loyal following.

93 POINTS - SILVER



2018 Glaetzer Wallace

A 72/28% blend from Glaetzer's stomping ground of Ebenezer, the vines 50 and 100yo. Grenache had minimal oak contact, the shiraz matured in used hogsheads for 16 months. It's Glaetzer style, pure and simple: love it or leave it.

93 POINTS - SILVER

*James Halliday, published in winecompanion.com.au
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