

2023 GLAETZER WALLACE



Glaetzer Wallace takes on the traditional Barossa Valley blend of Shiraz and Grenache with a modern twist. The Shiraz brings intensity, depth and body to the wine and the Grenache adds a softness and vibrant juiciness.

Variety:

84% Shiraz / 16% 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—100 year old Grenache.

Yield: 3.5 tonnes per hectare.

Vintage Conditions:

Spring rained more than half the days of the season, giving us good base moisture heading into summer. Mercifully, the taps turned off in the summer months. It was dryer than usual, with only half the usual rainfall. The sunny days were not exceptionally hot however, with no heatwaves. On top of that, we brought our grapes in a little later than most. This meant that harvest was quite late and most of our 2023 grapes were not in until well after Easter. The result is wines of great colour and intensity with a wonderful balance.

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: Vibrant dark ruby with jasper-red edge.

Aroma: Raspberries and red cherries laced with freshly crushed thyme.

Palate: Bright and invigorating palate laden with both fresh red cherry and maraschino cherry fruit. Look for echoes of the kitchen herb garden in the background and a lovely lasting finish. This remains one of the most food-friendly of wines and is widely adaptable to most dishes.

Peak Drinking: Shiraz character will develop additional complexity for up to 8-10 years of cellaring.

Wine Analysis

Alcohol 14.5%

Total Acidity 5.84g/l

pH 3.55

Residual Sugar 0.7 g/l