

2016 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:

Despite well below average rainfall and warm conditions during the growing season, the vines remained in healthy balance with increased bunch numbers. Heavy rainfall in late January followed by ongoing mild days and cool nights allowed ideal ripening conditions. The fruit then matured with an early harvest. The resultant 2016 wines are outstanding and feature lifted pure red fruit characteristics, savoury tannins, great depth of flavour and sheer colour intensity.

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: Deep garnet.

Aroma: Hints of red currant, clove and spice.

Palate: Fresh juiciness combines with supple tannin and pronounced flavours of licorice and mulberry.

Peak Drinking: A wine to enjoy in its youth that will also develop additional complexity over 6 to 8 years of cellaring.

Wine Analysis

Alcohol 14.5%

Total Acidity 6.02 g/l

pH 3.53

Residual Sugar 3.0 g/l
