

2016 GLAETZER BISHOP



Glaetzer Bishop is a true expression of Barossa Shiraz that is elegantly structured with a long finish.

Variety:
100% Shiraz

Vineyards:
Exceptional old vine fruit was sourced from the famed Ebenezer sub district at the northern tip of the Barossa Valley. Vine age 35—120 years old. Yield 3 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:
Fermented in 1 and 2 tonne open fermenters. Extended maceration was employed to enable good tannin development so the wine is soft and approachable early. Matured for 16 months in a mix of 40% new oak and 60% 2—3 year old oak hogshead barrels (90% French / 10% American).

Tasting Notes

Colour: Vibrant purple.

Aroma: Hints of cut plum, dried spice and dark chocolate.

Palate: Mid palate freshness with flavours of blackcurrant and mocha. Finely tuned tannins provide structure and length.

Peak Drinking: Great drinking now but this wine will also benefit from 10—12 years of careful cellaring.

Wine Analysis

Alcohol 14.5%
Total Acidity 6.29 g/l
pH 3.55
Residual Sugar 3.5 g/l