

2017 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:

72% Shiraz / 28% 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:

A wet winter and spring coupled with cooler than average spring temperatures resulted in slower yet balanced canopy development and healthy flowering and fruit set. A mild summer with regular rainfall events followed allowing the fruit to be in no rush to mature, perfect for consistent ripening. Harvest commenced a few weeks later than recent years. The 2017 wines are of excellent quality exhibiting purity and lift with firm tannins and exceptional length.

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 purple with bright red hues.

Aroma: Wild cherries with a hint of blueberry and rose petal.

Palate: Upfront red berry fruit, midpalate richness and brightness from the Grenache. Finishes fresh and long.

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 6.23 g/l
pH 3.47
Residual Sugar 0.6 g/l