

2022 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:
75% Shiraz / 25% 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:
We entered the 2022 season with an above average 2021 winter rainfall. This was beneficial in replenishing the soils and nourishing the vines prior to a dry summer with rainfall more than 20% below average. Some flowering was affected by an early Spring frost that made for a smaller crop. Summer was warm but with no major heat spikes. Late hail made another reduction to the overall crop size in Ebenezer. Indeed 2022 was far from typical vintage but with results that offer everything we could hope for. The general thought in Barossa is that 2022 offered elegance and structure combined with the solid fruit weight to make it a vintage that will last and impress. Our Shiraz definitely reflects that.

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: Medium to deep ruby with a purple rim.

Aroma: An enticing nose of dark plum, raspberry and bay leaf with hints of fennel and white pepper.

Palate: Black fruits dominate with touches of pepper. Savoury tannins and brightness brings balance with a long finish.

Peak Drinking: A wine to enjoy in its youth if you like the Grenache to shine, but the Shiraz character will develop additional complexity for up to 8—10 years of cellaring.

Wine Analysis

Alcohol 14.5%
Total Acidity 5.9g/l
pH 3.51