



AMON-Ra



ANAPERENNA



BISHOP



WALLACE

GLAETZER NEWS **DECEMBER 2020**

Welcome to our December Newsletter. We have made it through to the end of what has been a very challenging year. In particular our thoughts are with the many countries that are doing it very tough at the moment battling second and third waves of the Covid-19 pandemic.

Wherever you are, we hope that you remain safe and well and are able to raise a glass to a brighter 2021.



OUR 2018 WINES STILL IN GOOD SUPPLY

Due to our very healthy 2018 vintage production volumes our highly regarded 2018 wines will

continue to be available until the release of our 2019 vintage wines around the middle of 2021.

2018 Wallace – Bright red fruits abound in this modern take on the traditional Barossa Valley blend of Shiraz (72%) and Grenache (28%).

2018 Bishop – A true expression of Barossa Shiraz that features typical dark fruit and dried spice notes with a long mouthwatering finish.

2018 Anaperenna – This classic Australian blend of Shiraz (82%) and Cabernet Sauvignon (18%) has it all with terrific intensity, complexity, length and texture.

2018 Amon-Ra – Showing magnificent power and richness with superb balance and elegance, this wine will mature beautifully over decades.



THE ART OF OAK MATURATION

Ben Glaetzer shares some thoughts on oak maturation -

The vast majority of oak I use is French with the balance American. For me oak is not about being a flavouring component, it is a textural and tannin component. Our natural fruit tannin polymerises beautifully with fine grained oak and extends the palate profile naturally.

In regards to the barrel making, toasting is the key. The flames are first elevated to the height of the barrel to bring the necessary power for a high temperature toast. Standing in the centre of the barrel, the blaze brings strong heat to each stave going deep inside the oak wood, and so providing the aromas that will be liberated during the wine maturation.

Barrels are toasted with the necessary combination between fire and water, permitting first for the wood to be bent cautiously with no cracking, and then avoiding any kind of toasting defect such as burning, overheat or blisters on the wood. The evolution of the temperature is meticulously controlled by laser to ensure accuracy and rigour for the demanded toast. The absolute focus is balance. We have full bodied red wines that we nurture rather than dominate.



GLAETZER WINES IN THE NEWS

- **Joe Czerwinski, Robert Parker Wine Advocate, USA, August 2020 - 2018 Amon-Ra 98 points, 2018 Anaperenna 97 points, 2018 Bishop 92 points, 2018 Wallace 91 points.**
- **James Halliday, Australian Wine Companion, 2021 Edition – 2018 Anaperenna 96 points, 2018 Amon-Ra 95 points, 2018 Bishop 93 points, 2018 Wallace 93 points.**
- **Huon Hooke, The Real Review, July 2020, Australia – 2018 Amon-Ra 96 points.**
- **Ray Jordan, The West Australian, August 2020, Australia – 2018 Bishop 95 points.**

- **James Suckling**, September 2020, USA – 2018 Bishop 93 points, 2018 Wallace 92 points.
 - **The Great Australian Red Competition**, Australia, September 2019 – 2018 Anaperenna Silver Medal
 - **Hong Kong International Wine & Spirits Competition**, Hong Kong, November 2020 – 2018 Bishop Silver Medal, 2018 Wallace Bronze Medal.
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OUT IN THE VINEYARDS

The November-December flowering/fruit set weeks are always an exciting and somewhat daunting time. Wind, heat and rainfall can all have a deleterious impact on the following vintage. Up to this point we have been very fortunate with weather conditions so things are

looking good! The fruit set has been perfect. Albeit on our very low yielding vineyards we are currently looking at a 'normal' crop for the 2021 vintage which is extremely exciting given the tiny 2020 levels that we were able to harvest.

We will have veraison (when the fruit moves from green to red) in about a month and if the weather stays kind to us we are looking like we're in for another exceptional vintage in early 2021.