

2014 GLAETZER AMON-RA - TASTING NOTE



The Glaetzer Family has been a part of the Barossa Valley and its viticulture history since 1888. After thirty years of winemaking, Colin Glaetzer established the family winery to create wines he's passionate about – limited quantities of benchmark Barossa Valley reds. Today, his son Ben carries on this winemaking tradition at Glaetzer Wines.

In Egyptian mythology, Amon-Ra is considered to be the king of all gods. The temple of Amon-Ra was believed to be the first temple to ever plant a monoculture vineyard to produce wine for the citizens of the temple. The eye on front of the label is the all-seeing eye of Horus or wedjat (“whole one”) – a powerful Egyptian symbol of protection. It is represented as a figure with six parts, corresponding to what Egyptians regarded as the six senses– touch, taste, hearing, sight, smell and thought. Ben created Amon-Ra Shiraz to appeal to all those senses.

Amon-Ra Shiraz 2014

The key to Amon-Ra Shiraz is balancing the fruit and tannin extraction, rather than maximising it. The fruit has such expression that we aim to preserve the characteristics of the vineyard rather than dominate them. Deep, dark purple in colour. The nose is a lavish assortment of chocolate, blackcurrant and mixed dried spice. The palate is full bodied and multidimensional. Black fruits with hints of charcoal and graphite sit in equilibrium with balanced savoury tannin. This is a beauty that can be cellared for many decades.

Variety: 100% dry grown Shiraz

Vineyard yield: 2 Tonnes per hectare

Age of vines: 50–130 years old

Age of barrels: 100% new oak

Time in barrel: 16 months

Cellaring potential: 20+ years

pH: 3.54

Residual Sugar: 1.8 g/l

Alcohol: 15.0%

Total Acidity: 6.43 g/l

Oak: 95% French, 5 % American (100% hogsheads)

Region: All fruit for Glaetzer wines is taken from the small sub-region of the northern Barossa Valley, called Ebenezer. The viticulture used is standard single wire, with permanent arm and rod and spur. Many of the very old vines (80–130 years old) have now been trained onto a trellis for ease of pruning, harvesting and for disease and frost control.

Vinification: Fermented in 1 and 2 tonne open fermenters, hand plunged 3 times daily. Matured on lees to maintain fruit profile and animation. Bottled unfiltered, ensuring minimal intervention with the wine's natural characteristics.

2014 vintage report - Ebenezer, Barossa Valley: The growing season started with huge promise with early spring rains replenishing soil moisture levels followed by healthy fruitful canes and strong initial canopy development. There was a significant setback at the start of October when a major overnight frost settled on our primary fruit source area causing significant frost damage and fruit loss. A second challenge was a week of extremely hot temperature in late January – thankfully good vineyard management practices and mid February rainfall allowed the vines to respond to the heat conditions and assisted the later slower and steadier ripening of the fruit. The fruit that was coaxed through until picking in March has resulted in spectacular wines albeit in short supply. The 2014 wines have incredible flavour intensity, depth and personality with lifted purity and floral character on the nose.– *Ben Glaetzer*

