

# 2015 GLAETZER AMON-RA

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Amon-Ra Shiraz is an iconic wine that epitomises Ben Glaetzer's passion to create wines that are full flavoured, multi layered and intense but still elegant, stylish and finely balanced.

**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 50—130 years old. Yield 2 tonnes per hectare.

**Vintage Conditions:**

Above average winter rain followed by warm spring temperatures resulted in healthy vines showing significant early bud growth. Mild temperatures during December and January coupled with good end of January rain set up the vines nicely for the ripening period. Harvest started early on 14 February and was completed on 15 April consistent with the normal finishing time. The resultant 2015 vintage wines have deep, vibrant colours with savoury tannins and rich, seductive flavours.

**Vinification:**

Fermented in 1 and 2 tonne open fermenters, hand plunged 3 times daily. Matured for 16 months in 100% new oak hogshead barrels (95% French and 5% American) and matured on lees to maintain fruit profile and animation. Bottled unfiltered to ensure minimal intervention with the wine's natural characteristics.

**Tasting Notes**

**Colour:** Deep purple, almost black.

**Aroma:** Highly perfumed with dried spice, espresso, plum and blackberry on the nose.

**Palate:** Awesome balance with tremendous depth on the palate.

**Peak Drinking:** A wine that will develop beautifully with long term cellaring over decades.

**Wine Analysis**

Alcohol 15.5%  
Total Acidity 6.41 g/l  
pH 3.52  
Residual Sugar 2.0 g/l