

2016 GLAETZER AMON-RA



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:

Despite well below average rainfall and warm conditions during the growing season, the vines remained in healthy balance with increased bunch numbers. Heavy rainfall in late January followed by ongoing mild days and cool nights allowed ideal ripening conditions. The fruit then matured with an early harvest. The resultant 2016 wines are outstanding and feature lifted pure red fruit characteristics, savoury tannins, great depth of flavour and sheer colour intensity.

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, brooding black.

Aroma: Essence of black cherry, dark plums and spice.

Palate: Mouth coating richness with restraint and admirable poise. Multi layered flavours of dark chocolate and dried spice with bright fruits and great palate length.

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

Wine Analysis

Alcohol 15.5%
Total Acidity 6.4 g/l
pH 3.54
Residual Sugar 2.2 g/l