



2015 Glaetzer Amon-Ra

PRESS REVIEWS

The Wine Front

2015 Amon-Ra, **94 Points**

From a blind tasting of some 60-odd Barossa shiraz, it felt like 2016 was a great year for more structured, slightly more reserved shiraz styles. The highest scoring quadrant (on average) were from wines from 2016. Anyway, Amon Ra is a good premium wine yardstick for Barossa fans. Here's a good release. Spicy, peppery stuff over black currants, choc-licorice, clovey oak. Palate is silky with succulent tannins but has some bright acidity underlying. Quite tight in its style, elegant, svelte, long in flavor, destined for long sleeps in cellars. Blackberries, pepper, dusty tannins, sinewy feel though there's a dense concentration of fruit-oak slurry underlying. Like this even though reserved – beautiful.

The Wine Front, Mike Bennie, February 2018, Australia, www.winefront.com.au

Wine Enthusiast

2015 Amon-Ra, **94 Points**, Cellar Selection

From Barossa's newest generation of superstar winemakers, Ben Glaetzer's Amon-Ra—his top wine—is the label that's gained him the most glory, and for good reason. It's hugely cellar worthy, with a pretty nose of dark cherry fruit, cola, licorice, cocoa powder and a little meatiness in the background. The medium-bodied palate is juicy and restrained, with muscular but silky tannins and a long juicy, savory finish; The perfect example of the elegant style the latest generation of Barossa producers excel at. While approachable now, it would drink best between 2022–2032.

Wine Enthusiast, January 2018, USA, www.winemag.com

Vinous – Josh Raynolds

2015 Amon-Ra, **95 Points**

Inky purple. Explosive black and blue fruit, vanilla, Indian spices and floral scents show superb clarity and pick up a smoky nuance with aeration. Coats the palate with sweet blueberry, cherry-vanilla, cola and fruitcake flavors that show an uncanny blend of richness and vivacity. Finishes with outstanding energy and thrust and serious persistence; supple tannins lend shape. A large-scaled, emphatically fruity wine and, at 15.5 percent (declared) alcohol, no poster child for elegance, but I find it almost shockingly graceful for its sheer depth and mass.

Josh Raynolds for Vinous, October 2017, USA, www.vinous.com



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Huon Hooke

2015 Amon-Ra **95 Points**

2015 Amon-Ra has been awarded a Gold Ribbon with 95 points.

Huon Hooke, September 2017, Australia, www.huonhooke.com

James Halliday – Wine Companion

2015 Amon-Ra, **95 Points**

From vines 50-130yo yielding 2 tonnes/acre, open-fermented, hand-plunged three times daily, matured in new French (95%) and American (5%) hogsheads for 16 months, unfiltered. It's hard to say which of the fruit, alcohol, tannins or oak makes the biggest impact in this blockbuster wine, beyond the normal parameters of full-bodied shiraz. Anyone who buys it will surely know what they will experience, and in the context of its style, it is difficult to criticise.

Published in James Halliday's Wine Companion 2018 Edition, August 2017, Australia, www.winecompanion.com.au

Tony Keys – The Key Report

2015 Amon-Ra **96 Points**

Such a naughty nose. It's all that one loves to indulge in, but shouldn't because some health freak says it's not good for you, or an uptight moral misery says it's the road to hell. To hell I go willingly if this is waiting. Big and rich in the mouth, this is a beauty of generous proportions. Beware if you're not up to the contest.

Tony Keys, The Key Report, August 2017, Australia

Wine Current

2015 Amon-Ra **4.5 Stars**

The nose on this full-bodied, fully textured cellar dweller offers aromas of spice, floral and cedar with notes of bramble berry. It envelopes the palate with a rich flow of briary berry, black, juicy Bing cherry interlaced with excellent tang, black licorice and cassis persisting through the long, balanced and beautiful, finish and aftertaste. There are strong signs this will be quite special, though tight and taut with firm, fine-grain tannin for now—open 2025 to 2037.

Vic Harradine, Wine Current, April 2017, Canada, www.winecurrent.com