

2017 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:

A wet winter and spring coupled with cooler than average spring temperatures resulted in slower yet balanced canopy development and healthy flowering and fruit set. A mild summer with regular rainfall events followed allowing the fruit to be in no rush to mature, perfect for consistent ripening. Harvest commenced a few weeks later than recent years. The 2017 wines are of excellent quality exhibiting purity and lift with firm tannins and exceptional length.

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: Brooding, vibrant black with bright purple hues.

Aroma: Absolute purity, black fruit aromas complemented by notes of fragrant spice.

Palate: Seamless, rich and full-bodied with black plum flavours intermingling with dried spice and finely balanced supple tannin. Impressive yet restrained.

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

Wine Analysis

Alcohol 15.0%
Total Acidity 6.6 g/l
pH 3.5
Residual Sugar 0.47 g/l