

# 2021 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.

<b>Variety:</b>	<b>GI:</b>	<b>Release date:</b>
100% Shiraz	Barossa Valley	May 2023

#### 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:

Good rainfall towards the end of Spring and cooler temperatures over the Summer led to excellent soil moisture and vine health over the growing period. La Nina did not bring rain to the Valley in late Summer or Autumn with rainfall being 40% below average. These mild and dry conditions were excellent for flowering, bud burst and veraison. As such, yields are much higher than the disappointingly small 2020 and quality is of a very high standard. The long "Indian Summer" gave great ripeness and phenolic concentration.

#### 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 upon release, but will evolve to a rich, dark garnet red over time in bottle.

**Aroma:** Dark cherry and blackberry notes are offset by hints of black pepper and a well stocked spice rack.

**Palate:** Rich and enveloping and balanced on a razor's edge between power and finesse. Multiple dark fruit notes saturate the palate, enhanced with graceful spice and herb notes. It will age for many years to come.

**Peak Drinking:** A wine that will develop beautifully with long term cellaring through to 2045.

#### Wine Analysis

Alcohol 14.5%  
Total Acidity 6.1 g/l  
pH 3.46  
Residual Sugar 0.46 g/l

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