

# 2022 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      **GI:** Barossa Valley      **Release date:** September 2024

#### **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:**

We entered the 2022 season with an above average 2021 winter rainfall. This was beneficial in replenishing the soils and nourishing the vines prior to a dry summer with rainfall more than 20% below average. Some flowering was affected by an early Spring frost that made for a smaller crop. Summer was warm but with no major heat spikes. Late hail made another reduction to the overall crop size in Ebenezer. Indeed 2022 was far from typical vintage but with results that offer everything we could hope for. The general thought in Barossa is that 2022 offered elegance and structure combined with the solid fruit weight to make it a vintage that will last and impress. Our Shiraz definitely reflects that.

#### **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:** Opaque purple core with an almost luminous quality at the rim.

**Aroma:** Blackberry notes are offset by hints of black pepper and cardamon.

**Palate:** Rich and delightful mix power and delicacy. Dark fruit notes abound, counterpoised by elegant spice and herb notes. It will age as long as anyone could wish.

**Peak Drinking:** A wine that will develop beautifully with long term cellaring through to 2050.

#### **Wine Analysis**

Alcohol 15%  
Total Acidity 6.2 g/l  
pH 3.59  
Residual Sugar 0.46 g/l