

2023 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

GI:
Barossa Valley

Release date:
December 2025

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 very wet winter and wet spring made us anticipate a wet summer. The opposite occurred with rainfall down to half the average over the course of the season. This went along with a remarkably mild summer with temperatures most often remaining in the 20s and no heatwaves. The cooler ripening period gave us a very long season and late harvest. Nothing was harvested before late March and Easter came and went with most of our work yet to be done. As a result, the Cabernet Sauvignon has outstanding texture and depth and the Shiraz has great complexity and subtlety.

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 to blue core with a deep ruby rim.

Aroma: Blackberry, blueberry, plum and raspberry notes take the lead with hints of black pepper and cinnamon.

Palate: Rich and powerful palate that encompasses the mouth immediately. Dark fruit notes of innumerable different types take turns to envelope the senses. Elegant spice and herb notes wait quietly in the background for your attention. It will age as long as you have the patience.

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

Wine Analysis

Alcohol 15%

Total Acidity 5.69 g/l

pH 3.54

Residual Sugar 0.46 g/l