

# 2017 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

**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