

# 2018 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:**

The growing season started well with above average winter rainfall but was followed by well below average spring and summer rainfall coupled with warm temperatures. Fortunately our vines were in perfect balance with healthy canopies assisting even ripening and fruit flavour development. Harvest commenced very early in late January. Calm Indian summer conditions began in early March which were perfect for finishing off vintage. The resultant 2018 wines are of exceptional quality featuring intense depth of colour, astounding aromatic purity plus richness and brightness on the palate.

**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:** Midnight black with inky purple tones.

**Aroma:** An enticing combination of blue and black fruits with notes of espresso and dried spice.

**Palate:** Rich and deep yet bright and fresh. Multilayered flavours of nutmeg, cloves with brooding dark berry fruit and firm tannins of exceptional length.

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

**Wine Analysis**

Alcohol 15.0%  
Total Acidity 6.32 g/l  
pH 3.51  
Residual Sugar 0.6 g/l