

AMON-Ra

BY BEN GLAETZER



The Glaetzer Family has been a part of the Barossa Valley and its viticulture history since 1888. After thirty years of winemaking, Colin Glaetzer established the family winery to create wines he's passionate about – limited quantities of benchmark Barossa Valley reds. Today, his son Ben carries on this winemaking tradition at Glaetzer Wines.

In Egyptian mythology, Amon-Ra is considered to be the king of all gods. The temple of Amon-Ra was believed to be the first temple to ever plant a monoculture vineyard to produce wine for the citizens of the temple. The eye on front of the label is the all-seeing eye of Horus or wedjat (“whole one”) - a powerful Egyptian symbol of protection. It is represented as a figure with six parts, corresponding to what Egyptians regarded as the six senses, – touch, taste, hearing, sight, smell and thought. Ben created Amon-Ra Shiraz to appeal to all those senses.

Amon-Ra Shiraz 2009

The key to Amon-Ra Shiraz is balancing the extraction, rather than maximizing it. The fruit has such expression that we aim to preserve the characteristics of the vineyard rather than dominate them.

The rich purple colour indicates both youthful exuberance and density. A compelling nose of espresso, truffles, dark plums and blackcurrant with layers of aromatic intensity that remains fresh and lively. The palate is multilayered, with masses of cassis and mixed spice, and a hint of chocolate. Amon-Ra 09 displays an appealing brightness and beguiling purity. This is an Amon-Ra that will be remembered for its true, elegant expression of our Ebenezer terroir.

Region:

All fruit for Glaetzer wines is taken from the small sub-region of the northern Barossa Valley, called Ebenezer. The viticulture used is standard single wire, with permanent arm and rod and spur. Many of the very old vines (80-130 years old) have now been trained onto a trellis for ease of pruning, harvesting and for disease and frost control.

Vinification:

Fermented in 1 and 2 tonne open fermenters, hand plunged 3 times daily. A small percentage completed primary fermentation in oak. Matured on lees to maintain fruit profile and animation, minimal SO₂. Topped up every 3 weeks. Bottled unfiltered, ensuring minimal intervention with the wine's natural characteristics.

Variety:

100% dry grown Shiraz

Vineyard yield:

0.5 tons per acre (1.2 tonnes per hectare).

Age of barrels: 100% new oak

Time in barrel: 16 months

pH: 3.5

Residual Sugar: 0.5 g/l

Cellaring potential: 15 + years

Age of vines:

50-130 years old

Oak:

90% French, 10% American
(100% hogsheads)

Alcohol: 14.5%

Total Acidity: 6.7g/l

2009 vintage report - Ebenezer, Barossa Valley

After two challenging vintages in 2007 and 2008, we were ready to have a perfect vintage – 2009 was spectacular. A “gift” of a vintage, we had a long, even growing season after good winter rainfall. Mild and dry conditions during February slowed ripening, and saw all individual blocks perform exceptionally well.

The growing season was almost identical to the wonderful 2006 vintage, but cropping levels were slightly lower. The summer days were moderate and the nights were cool allowing our grapes to develop ideal flavour balance and ripeness. The Shiraz from 2009 shows rich colour & vibrancy, with a fragrant nose.

Ben Glaetzer, August 2010