

EPICUREAN WINES



Glaetzer Amon-Ra Shiraz 2009

Barossa Valley



Winery Background

The relationship with the Glaetzer winery had been developing since the release of the 2001 Amon Ra Shiraz. With the 2004 vintage, Ben Glaetzer took over winemaking at Glaetzer and brought his own flagship wines, Amon Ra and Godolphin, into the fold. Young Glaetzer has implemented many changes at the winery, particularly with regard to harvesting upon physiological ripeness vs. analysis, longer skin contact and the use of the highest possible quality oak barrels. The Glaetzer philosophy focuses simply on the production of small-volume, super premium wines. The company holds a firm belief that the wines are made in the vineyard – a combination of the French notion of terroir combined with Australian vineyard site knowledge. The wines are produced from vines grown in well-drained sandy clay loam over a solid limestone pan. This particular soil, widely recognized as the best for dry grown Shiraz, is limited to the Ebenezer region in the northwestern part of the Barossa Valley. Yields are exceptionally low, with 1 to 1 1/2 tons per acre of Shiraz from some of the 80-year old vines being common. Glaetzer has exceptional fruit, and thus opts for a minimalist approach.

Winemaking

Fermented in 1 and 2 tonne open fermenters, hand plunged 3 times daily. A small percentage of the must completed primary fermentation in oak. The wine was aged in 100% new oak (90% French/20% American) for 16 months. The wine was also matured on lees to maintain fruit profile and animation. Bottled unfiltered/unfiltered.

Viticulture

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 rod and spur. Many of the very old vines (50-120 years old) have now been trained onto a trellis for ease of pruning, harvesting and for disease and frost control. Yields are extremely low at 1/2 ton/acre.

Analytical

Grapes: 100% Barossa Valley Shiraz from 50-130 year old vines

Yields: 1/2 ton/acre

Aging: 16 months in new French (90%) and American (10%) oak

Vintage: 2009 was spectacular. A “gift” of a vintage, Glaetzer 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 grapes to develop ideal flavour balance and ripeness.

Alc/Vol: 14.5%

Press

96 + Pts. “The 2009 Amon-Ra Shiraz displays a very deep purple-black color and floral notes of violets and wilted rose petals over mulberries, blueberries, star anise, mocha, fenugreek, cumin seeds, cloves and tree bark plus some toasty oak. Full-bodied and rich yet not overly so, it has refreshingly crisp acid and firm grainy tannins texturing the long spicy finish...”

The Wine Advocate, December 2010

Amon Ra's Press History

2008, 96 Pts. *James Halliday*

2007, 96-99 Pts. *Wine Advocate*

2006, 97-100 Pts. *Wine Advocate*

2005, 98 Pts. *Wine Advocate*

2004, 94-96 Pts. *Wine Advocate* / 95 Pts. *IWC*

Notes

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

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