

2010 Glaetzer Amon-Ra TASTING NOTE



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 2010

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

Dark purple with youthful hues on release, the nose is a compelling mix of dark stone fruits, coffee and blackberries. The 2010 is supremely focussed yet rich and rewarding on the palate. The flavours are intense yet restrained, showing brooding dark fruit characters, with cracked pepper hints, some minerality and great complexity. The astounding purity of expression and multilayered structure will allow this wine to mature with elegance for decades to come.

Variety: 100% dry grown Shiraz
Vineyard yield: 1 Tonne per Hectare
Age of vines: 50-130 years old
Age of barrels: 100% new oak
Time in barrel: 16 months
Cellaring potential: 18+ years

pH: 3.46
Residual Sugar: 0.7 g/l
Alcohol: 15.1%
Total Acidity: 6.8 g/l
Oak: 95% French, 5% American
(100% hogsheads)

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.

2010 vintage report - Ebenezer, Barossa Valley: The 2009 and 2010 growing season produced excellent rains which fully recharged the groundwater system that had been parched from almost seven years of drought. A mild spring contributed to an early budburst. Good balanced warmth in November allowed vine canopies to fully extend enabling excellent foliage cover of all red varieties. The summer months were mild to warm with no extended heat waves. Berry size was relatively small, producing excellent concentration of fruit flavours. Mid-March experienced very cool nights which slowed ripening and allowed for full, steady flavour development, with no disease issues. All in all, 2010 is one of the vintage highlights of the last few decades. Certainly an enjoyable and memorable year for me as a Barossa winemaker. *Ben Glaetzer - August 2011*

