# 2020 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: | GI: | Release date: |
|---|---|---|
| 100% Shiraz | Barossa Valley | July 2022 |

**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 2020 vintage offered us so much in quality, but so little in quantity. The dry year leading up to vintage, 2019 being the driest year on record, was always going to lead to a reduced crop. This was amplified by frost in October affecting flowering. Smaller bunches with smaller berries were then offered the reprieve of a cooler January and February in contrast to the previous year. The result is very low yields, but wonderful quality and character. Shiraz stands out as the quality leader for the vintage, offering extraordinary colour and flavour.

**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:** Deep purple upon release, but will evolve to a rich, dark red over time in bottle.

**Aroma:** Dark plum and blackberry notes are offset by hints of black pepper and wild forest herbs.

**Palate:** Intense and mouth-filling with the balance, complexity and focus we have to come to expect from Amon-Ra. Powerful dark berry fruit is accented with delicate spice and herb notes. It inspires confidence in its age worthy nature.

**Peak Drinking:** A wine that will develop beautifully with long term cellaring through to 2045.

**Wine Analysis**

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|---|---|
| Alcohol 14.5% | Contact: Nick Keukenmeester |
| Total Acidity 6.5 g/l | nick@glaetzer.com |
| pH 3.42 | 0427115033 |
| Residual Sugar 0.5 g/l | |