

AMON-Ra

BY BEN GLAETZER



As the King of all Gods, Amon-Ra is considered the most powerful figure in Egyptian mythology. The temple of Amon-Ra is recorded as the birthplace of commercial winemaking, having the first ever large scale vineyard grown specifically to make wine for the citizens of the temple.

Variety:	Dry-grown 105-115 year-old Shiraz vines (100%)
Region:	100% Barossa Valley (Northern Ebenezer region)
Fermentation:	Fermented in 1 and 2 tonne open fermenters, hand plunged 3 times daily. Completed primary and MLF in oak and then matured for 15 months in oak, matured on lees to maintain fruit profile and animation, minimal SO ₂ . Topped every 3 weeks.
Oak:	40% fine-grained medium toast American coopered American oak hogsheads, 50% Allier medium toast Bordeaux coopered French oak. 10% Bordeaux coopered American oak hogsheads. 100% new oak.
Yield:	0.25 – 1 tonne per acre (equivalent to 0.6-2.47 tonnes per hectare)
Bottled unfiltered	
Tasting Note:	A vibrant black/purple colour, with aromas of pepper, plum and lifted, animated fruit. A firm structure of ripe and supple tannins provide support to lashings of blackcurrant and nutmeg. The tannin structure and sheer fruit weight of the wine will enable long-term cellaring.
Alcohol:	15.0%
pH:	3.48
Acidity:	7.1g/l
Residual Sugar:	0.6g/l

2004 Vintage: A mild January was excellent for optimal colour production and flavour development. After heatwave conditions, harvest began earlier than predicted, with the earliest Shiraz being picked in late February. Despite this, quality expectations were high and the Barossa experienced an Indian summer with no huge rainfall events and temperatures ranging between 25 and 30 degrees. The resultant Shiraz has good colour with elegant flavours.