

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 100-110 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 up every 3 weeks.
Oak:	14 months in 100% new oak of which 20% is American and 80% French (70% hogsheads & 30% barriques)
Yield:	0.25 – 1 ton per acre (0.1-0.4 ton per hectare)
Bottled unfiltered	
Tasting Note:	Dense purple colour, the nose displays notes of blackberry, cherry, nutmeg and intense spice. The wine is voluptuous and yet seamlessly elegant. Supple tannins complement richness and viscosity. It is slightly more fruit driven than the 2004 Amon-Ra. Whereas the 2004 displayed purity and elegance at release, the 2005 will require a little more time to settle down in bottle. The tannin structure and sheer fruit weight of the wine will enable long-term cellaring from 12-18 years.
Alcohol:	14.5%
pH:	3.49
Total Acidity:	7.13g/l
Residual Sugar:	1.2g/l

2005 Glaetzer Barossa Valley Vintage Report

The 2005 vintage has provided us with exceptional reds – all wines capturing the essence of the Barossa Valley and all are reflective of the year.

One of the mildest growing seasons on record enabled us to leave our shiraz on the vine until early April, allowing the fruit to be harvested with intense colour and ripe tannin. The 2005s are more fruit forward than the 2004s and have slightly tighter, 'muscular' tannins with longer cellaring potential. It was a pleasure to be able to create wines in such perfect conditions. Ben Glaetzer, August 2006