

Glaetzer

BAROSSA VALLEY

AMON-Ra

BY BEN GLAETZER



The Glaetzer family tradition

The Glaetzers' links to the Barossa Valley and its viticulture go back to 1888. Glaetzer Wines was set up a century later, when, after 30 years of winemaking, Colin Glaetzer created the family winery to make wines he is passionate about: limited quantities of benchmark Barossa Valley reds. His son Ben carries on this tradition. Colin and Ben share a philosophy that great wines are made in the vineyard. Exceptional fruit from a loyal group of fifth-generation Barossa grape growers is the backbone of Glaetzer wines. With minimal intervention, Ben now makes the elegant wines which are regarded as classics and unmistakably Barossa Valley.

Amon-Ra 2006

As the wine's sixth release, the 2006 Amon-Ra shows the hallmark richness of the previous vintages, yet takes the aromatic expression to another level. The slower ripening experienced in our shiraz created parcels of fruit with huge intensity and perfume without any of the hot, jammy characteristics that can become evident with exposed fruit – a character we avoid in all of our wines at all costs. The key to Amon-Ra 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. The similarity has to be drawn between the 2004 and 2005 wines, the 2006 showing the freshness and refinement of the 2004 release with the tannin structure and ageability of the 2005. It is one of our most favoured releases.

Variety: 100% Dry-grown shiraz vines.
30 - 120 years old

Region: 100% Barossa Valley
(Northern Ebenezer region),

Fermentation: Fermented in 1 and 2 tonne open
fermenters, handplunged 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 SO₂. Topped
up every three weeks.

Oak: 15 months in 100% new oak of which
20% is American and 80% French (70%

hogsheads and 30% barriques)

Yield: 0.25-1 ton per acre (0.6- 2.4 tonne per ha)

Bottled unfiltered

Alcohol: 14.5% **pH:** 3.47

Total Acidity: 7.10g/l

Residual Sugar: 1.2g/l

2006 vintage conditions in the Barossa Valley

The leadup to the 2006 growing season included one of the driest autumns on record. Late-season opening rains were experienced in October and November with cool, mild conditions extending until January. Heat waves in late January and early February meant slow ripening and vegetative growth. Despite the daytime heat, evening temperatures were mild to cool and rainfall was average. Mild conditions through February and March and the slightly-above-average rainfall kept the vines fresh and the fruit ripened slowly and evenly. The stop/start heat/cool of 2005 meant that the wines had intense colour and overt tannin while young; the 2006 wines display slightly less colour and have a refined, almost elegant palate. Similarities can be drawn to the 2004 vintage in approachability and the wines from 2006 have the inherent, balanced structure to be considered some of the most viable medium- to long-term cellaring potential that we have produced.

– BEN GLAETZER, winemaker

The name and the label

The name of Amon-Ra shiraz has a link to the origins of winemaking. The ancient Egyptian 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. Amon-Ra was considered to be the king of all gods. The eye on the front 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 has six parts, corresponding to the ancient Egyptian idea of six senses – touch, taste, hearing, thought, sight and smell. Ben Glaetzer created his Amon-Ra to appeal to all those six senses.