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GLAETZER AMON-RA SHIRAZ 2022

96

ICONIC



\$94.99

Stella Release of this Iconic Barossan Shiraz

Product Code:	6562	Closure:	Cork
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	Barossa Valley	Alcohol:	15.0%
Style:	Red	Grape:	100% Shiraz
Variety:	Syrah / Shiraz		



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TASTING NOTES

This stellar Shiraz by Ben Glaetzer comes from very old vines of up to 130 years! There's loads of flavour without being heavy. Instead it offers both elegance and richness, with huge depths of spicy dark fruit in a perfectly balanced, sophisticated palate. Although delicious now it will continue to age for a good while. Hard to imagine a better example of this modern Aussie style.

Winery notes (2022 Vintage)

"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 these six senses.

Blackberry notes are offset by hints of black pepper and cardamom. Rich and delightful mix power and delicacy. Dark fruit notes abound, counterpoised by elegant spice and herb notes. It will age as long as anyone could wish.

Fermented in 1 and 2 tonne open fermenters, hand plunged 3 times daily. Matured for 16 months in 100% new oak hogshead

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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."

96/100 Erin Larkin, Robert Parker's Wine Advocate, July 2024 (2022 Vintage)

"The 2022 Amon-Ra Shiraz speaks so clearly of the Glaetzer house style: that is to say, sleek, polished, powerful, seamless and fruit-driven. These are wines that speak of the Barossa in their earthy splay of pliable tannin, but they have a vibrance to the fruit that is most attractive. So, while these wines harness the place—this wine could hardly be from anywhere else—they do it in a restrained kind of way. Not that you could call this 2022 Amon-Ra Shiraz "restrained" and get away with it. More to comment on the fact that Barossa is yoked and controlled in this wine. I like it a lot. There are notes of dark chocolate, black cherries, raspberry pastille and even pomegranate molasses, alongside sweet paprika, ironstone and red earth, roasted meat and a throw of tapenade. This is really good. 15% alcohol, sealed under screw cap."

96/100 Dave Brookes, James Halliday Wine Companion, July 2024 (2022 Vintage)

"I feel that Ben Glaetzer's Amon-Ra is one of the flag bearers for contemporary Barossan shiraz, certainly when it comes to the more powerful, weighty styles. It has a sense of compression. Wildly concentrated black fruits and palate left, yet it displays freshness and form; supple, lithe and possessed of northern subregional power writ large. There's an imperious tannin structure but the fruit just sucks it all up and charges on. One for the sybaritic indulger of Barossan wine. It's a ripper."

96/100 Angus Hughson, Vinous, July 2024 (2022 Vintage)

"This seriously classy 2022 Amon-Ra is seamless and beautifully pitched with focus and refinement. Yet, it delivers powerful aromas of black licorice, fennel seed, and a core of blackberries dusted with star anise enriched by sweet, balanced oak. Impressive energy with a streamlined shape comes forward before building layers of sweet and savoury tones. Chewy, fine tannins punctuate a finish of exceptional length. A stunning young wine that will build in bottle."

CONTACT VINO FINO

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OPEN HOURS

10am to 6pm - Monday to Friday
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VISIT VINO FINO

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