



Glaetzer

Glaetzer's Eye of Ra 2016 is a masterwork of Barossa Shiraz: a rare bottling of profound elegance, dark power, and timeless ageability from vines over a century old.

Glaetzer
BAROSSA VALLEY



Alcohol :14,50 %

Composition: 100% Syrah

Eye of Ra Shiraz 2016

Barossa Valley, Australia

Region and Vineyards

The **Ebenezer sub-district** at the northern tip of South Australia's Barossa Valley is the source of the Eye of Ra 2016 Shiraz. This prized enclave is renowned for producing Shiraz of monumental structure and longevity. The selected fruit originates from **four exceptional vineyard parcels**, featuring **vines up to 110 years old**, cultivated in deep red-brown sandy "contrast" soils. These old vines yield small, concentrated berries that express a compelling fusion of power and finesse.

Barossa's warm continental climate, coupled with diurnal temperature shifts, contributes to high phenolic ripeness while preserving aromatic precision. The 2016 vintage was notably exceptional, marked by ideal ripening conditions that allowed full flavor development without overextraction or desiccation.

Winemaking

Ben Glaetzer employed meticulous, small-batch vinification for this flagship cuvée. Each parcel was **fermented separately** in **open-top fermenters**, with **gentle hand plunging three times daily** to maximize color and flavor without aggressive tannin extraction. Fermentation was deliberately cool (below 18°C) to highlight aromatics and preserve freshness.

The wine then underwent **natural malolactic fermentation in oak**, followed by **16 months of maturation in 100% new French oak hogsheads**. The cooperage was carefully selected for its fine grain and specific tannin profile, aimed at amplifying the nuances of each parcel while providing a refined structural frame.

Tasting Notes

- **Color:** Deep, inky purple core with a dense garnet rim, signaling concentration and youth.
- **Aroma:** A bouquet of wild herbs, spiced plum, and dense blackberry framed by cedar and subtle licorice. Aromatic intensity is radiant yet refined.
- **Palate:** Rich and mouth-coating, yet restrained and architectural. Flavors of dark plum, blackcurrant, dried spice, and licorice unfold over layers of vibrant acidity and silky, polished tannins. A long, fresh, and mineral-driven finish lingers with poise.



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Did you know?

The wine's name, **The Eye of Ra**, draws from Egyptian mythology. It refers to the protective and regenerative feminine aspect of the sun god Ra—symbolizing both fierce power and nurturing energy. This duality is mirrored in the wine's character: **intense and brooding yet elegant and life-affirming**. It is the first wine Ben Glaetzer has released that he considers "beyond exceptional."

Wine Pairing Ideas

- **Venison with blackberry reduction** - Echoes the wine's wild fruit depth and enhances its earthy power.
- **Beef Wellington with truffle jus** - Matches the structure and richness while allowing the aromatic finesse to shine.
- **Duck breast with five-spice and plum glaze** - Reflects the wine's spiced complexity and juicy acidity.
- **Mature hard cheeses like aged Comté or Manchego** - Highlight tannin integration and extended finish.



Robert Parker (RP) : 98 Points (2016)

Glaetzer's 2016 The Eye of Ra Shiraz boasts classy notes of pencil shavings and dark, plummy fruit. From 85-year-old vines, it's full-bodied, rich and creamy, loaded with vanilla-tinged French oak but balanced by blueberries and blackberries and ending with lasting hints of mocha and licorice. It returns Glaetzer's traditional Barossa winemaking to a new level of quality and elegance without sacrificing power or guts.

