

2017 GLAETZER ANAPERENNA



Glaetzer Anaperenna is a seamless fusion of the two varieties Shiraz and Cabernet Sauvignon. Voluptuous, opulent and yet refined, with a very long and satisfying finish.

Variety:

82% Shiraz / 18% Cabernet Sauvignon

Vineyards:

Exceptional old vine fruit was sourced from the famed Ebenezer sub district at the northern tip of the Barossa Valley. Vine age 30—100 year old Shiraz and 30—130 year old Cabernet. Yield 2.5 tonnes per hectare.

Vintage Conditions:

A wet winter and spring coupled with cooler than average spring temperatures resulted in slower yet balanced canopy development and healthy flowering and fruit set. A mild summer with regular rainfall events followed allowing the fruit to be in no rush to mature, perfect for consistent ripening. Harvest commenced a few weeks later than recent years. The 2017 wines are of excellent quality exhibiting purity and lift with firm tannins and exceptional length.

Vinification:

Fermented in 1 and 2 tonne open fermenters, hand plunged 3 times daily. Matured for 16 months in 100% new oak hogshead barrels (92% French and 8% American) and matured on lees to maintain fruit profile and animation. Bottled unfiltered to ensure minimal intervention with the wine's natural characteristics.

Tasting Notes

Colour: Impenetrable black with a hint of purple.

Aroma: A spectrum of spicy yet plummy fruit, intense notes of liquorice and mixed herbs.

Palate: Displaying dense dark flavours yet with freshness and drive.

Peak Drinking: A wine that will mature extremely well with long term cellaring up to 20 years.

Wine Analysis

Alcohol 15.0%
Total Acidity 6.54 g/l
pH 3.47
Residual Sugar 0.5 g/l