

# 2015 GLAETZER ANAPERENNA

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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:**

Above average winter rain followed by warm spring temperatures resulted in healthy vines showing significant early bud growth. Mild temperatures during December and January coupled with good end of January rain set up the vines nicely for the ripening period. Harvest started early on 14 February and was completed on 15 April consistent with the normal finishing time. The resultant 2015 vintage wines have deep, vibrant colours with savoury tannins and rich, seductive flavours.

**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:** Vibrant purple.

**Aroma:** A nose of sweet herbs, cherry and cassis.

**Palate:** A mouth filling palate with superb freshness and silky, linear tannins.

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

**Wine Analysis**

Alcohol 15.0%  
Total Acidity 6.66 g/l  
pH 3.50  
Residual Sugar 3.3 g/l