

2018 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:

The growing season started well with above average winter rainfall but was followed by well below average spring and summer rainfall coupled with warm temperatures. Fortunately our vines were in perfect balance with healthy canopies assisting even ripening and fruit flavour development. Harvest commenced very early in late January. Calm Indian summer conditions began in early March which were perfect for finishing off vintage. The resultant 2018 wines are of exceptional quality featuring intense depth of colour, astounding aromatic purity plus richness and brightness on the palate.

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: Dark purple hues frame a depth of black.

Aroma: Complex layers of black fruits with a slight herbal lift and notes of anise spice.

Palate: Hints of dark cherry and dried spice with seamlessly integrated tannin.

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

Wine Analysis

Alcohol 14.5%
Total Acidity 6.35 g/l
pH 3.51
Residual Sugar 0.5 g/l