

2021 GLAETZER ANAPERENNA



Glaetzer Anaperenna is a seamless fusion of Shiraz and Cabernet Sauvignon. It is exquisitely generous and yet refined, with a very long and satisfying finish.

Variety:

79% Shiraz / 21% Cabernet Sauvignon

GI:

Barossa Valley

Release date:

May 2023

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:

Good rainfall towards the end of Spring and cooler temperatures over the Summer led to excellent soil moisture and vine health over the growing period. La Nina did not bring rain to the Valley in late Summer or Autumn with rainfall being 40% below average. These mild and dry conditions were excellent for flowering, bud burst and veraison. As such, yields are much higher than the disappointingly small 2020 and quality is of a very high standard. The long “Indian Summer” gave great ripeness and phenolic concentration.

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: A deep purple core with a ‘rosella’ red rim transforms to garnet with time in bottle.

Aroma: A combination of dark berries is complimented by fresh thyme, dried anise and cardamom.

Palate: The structural integrity of the Cabernet Sauvignon supports a core of pure Shiraz fruit. A dense palate is composed of a multitude of dark berries, currants and plums. The delightfully long finish is a calling card of each vintage of this wine.

Peak Drinking: A wine that will mature extremely well with long term cellaring through to 2040 and beyond.

Wine Analysis

Alcohol 14.5%
Total Acidity 6.5 g/l
pH 3.49
Residual Sugar 0.71 g/l

Contact: Nick Keukenmeester
nick@glaetzer.com
0427115033