

2023 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:

86% Shiraz / 14% Cabernet Sauvignon

GI:

Barossa Valley

Release date:

December 2025

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 very wet winter and wet spring made us anticipate a wet summer. The opposite occurred with rainfall down to half the average over the course of the season. This went along with a remarkably mild summer with temperatures most often remaining in the 20s and no heatwaves. The cooler ripening period gave us a very long season and late harvest. Nothing was harvested before late March and Easter came and went with most of our work yet to be done. As a result, the Cabernet Sauvignon has outstanding texture and depth and the Shiraz has great complexity and subtlety.

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, impenetrable purple core with a ruby rim.

Aroma: A combination of black currants, black berries and plums is accompanied by cedar, rosemary and black pepper.

Palate: The Cabernet Sauvignon gives a lens to the centre of this generous Shiraz driven wine. A substantial palate is composed of the classic dark berries that typify *Anaperenna*. Depth of fruit weight underpins everything this wine has to offer, with wonderful balancing structure and two grapes working together in perfect harmony.

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

Wine Analysis

Alcohol 15%

Total Acidity 6.1 g/l

pH 3.61

Residual Sugar 0.5 g/l