

2016 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:

84% Shiraz / 16% 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:

Despite well below average rainfall and warm conditions during the growing season, the vines remained in healthy balance with increased bunch numbers. Heavy rainfall in late January followed by ongoing mild days and cool nights allowed ideal ripening conditions. The fruit then matured with an early harvest. The resultant 2016 wines are outstanding and feature lifted pure red fruit characteristics, savoury tannins, great depth of flavour and sheer colour intensity.

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: Deep garnet with bright purple hues.

Aroma: Lovely herbal lift with notes of blackberry, anise and spice box.

Palate: Tightly wound, layered spice complements deep, dark fruit elements. Supple tannins contribute to palate length with well integrated seamless acidity.

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

Wine Analysis

Alcohol 15.5%
Total Acidity 6.46 g/l
pH 3.57
Residual Sugar 2.3 g/l