

# 2020 GLAETZER ANAPERENNA

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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:**

84% Shiraz / 16% Cabernet Sauvignon

**GI:**

Barossa Valley

**Release date:**

July 2022

**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 2020 vintage offered us so much in quality, but so little in quantity. The dry year leading up to vintage, 2019 being the driest year on record, was always going to lead to a reduced crop. This was amplified by frost in October affecting flowering. Smaller bunches with smaller berries were then offered the reprieve of a cooler January and February in contrast to the previous year. The result is very low yields, but wonderful quality and character. Shiraz stands out as the quality leader for the vintage, offering extraordinary colour and flavour.

**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 crimson rim transforms to garnet with time in bottle.

**Aroma:** A compote of dark berries is complimented by fresh fennel, dried bay leaves and cardamom.

**Palate:** The fine tannins of the Cabernet Sauvignon surround a core of pure Shiraz fruit. A dense palate is composed of a multitude of dark berries, cherries and plums. The delightfully long finish only adds to the pleasure.

**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 6.6 g/l  
pH 3.45  
Residual Sugar 0.35 g/l

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