

Glaetzer

BAROSSA VALLEY

ANAPERENNA

BY BEN GLAETZER



The Glaetzer family tradition

The Glaetzer family's links to the Barossa Valley and its viticulture go back to 1888. Glaetzer Wines was set up a century later, when, after 30 years of winemaking, Colin Glaetzer created the family winery to make wines he is passionate about: limited quantities of benchmark Barossa Valley reds. His son Ben carries on this winemaking tradition at Glaetzer Wines. Colin and Ben share a philosophy that great wines are made in the vineyard. Their belief in *terroir* and an understanding of the ancient dry-grown vineyards in the renowned Ebenezer district of the Barossa is evident. Exceptional fruit from a loyal group of fifth-generation Barossa grape growers is the backbone of Glaetzer wines. With minimal intervention, Ben now makes the unique elegant wines which are regarded as classics and unmistakably Barossa Valley.

The new name

Same wine, same winemaker, different name. Anaperenna shiraz/cabernet will continue to build on the fine reputation built by Godolphin by Ben Glaetzer. Godolphin shiraz-cabernet sauvignon has made an immense impact in its first two vintages: 2004 and 2005. Unfortunately, due to a trademark issue, we have agreed, reluctantly, to change the name from Godolphin. We do this with the confidence that, under its new name Anaperenna, the wine will retain all the other important elements of its predecessor.

Anaperenna (formerly Godolphin) Shiraz/Cabernet Sauvignon 2006

The wine is a seamless fusion of two varieties: shiraz and cabernet sauvignon. An intriguing nose of chocolate, crushed herbs, cedar, blackberries and smoke leads into a tightly-focused palate with fine-grained tannin and incredible density. The finish is fresh and lively with flavours that linger. The sheer quality of the 2006 cabernet components meant that the percentage in the blend has raised to 25% for this release. The cabernet provided compelling aromatics of crushed herbs, fresh black fruits and espresso spice and also contributed intensity of the palate. The shiraz components were from very similar patches of our vineyards as the fruit we use for Amon-Ra, the primary difference being the Anaperenna shiraz needed to be slightly more reserved in expression to enable the purity of the cabernet to be displayed on both the nose and the palate. Potential cellaring of 12-14 years.

Variety: 75% dry-grown 85-year-old shiraz vines, 25% dry-grown 60-year-old cabernet sauvignon vines

Region: 100% Barossa Valley (Northern Ebenezer region)

Fermentation: Fermented in 1-tonne open fermenters.

Handplunged three times daily. Completed primary on skins and MLF in oak and then matured for 15 months in oak, matured on lees to maintain fruit profile and animation; minimal SO₂.

Topped up every three weeks

Oak: 14 months in 100% new oak of which 20% is American and 80% French (70% hogsheads and 30% barriques)

Yield: Cabernet sauvignon: 1-1.5 ton per acre (2.4- 3.9 tonne per hectare).

Shiraz: 1-2 tonne per acre (2.4-4.8 tonne per hectare)

Bottled unfiltered

Alcohol: 14.5% **pH:** 3.5

Total Acidity: 7.18g/l

Residual Sugar: 0.6g/l

2006 Barossa Valley vintage report

The leadup to the 2006 growing season included one of the driest autumns on record. Late-season opening rains were experienced in October and November with the cool, mild conditions extending until January. Heat waves in late January and early February meant slow ripening and vegetative growth. Despite the daytime heat, evening temperatures were mild to cool and rainfall was average. Mild climatic conditions continued through February and March and the slightly above average rainfall kept the vines fresh and the fruit ripened slowly and evenly. The stop/start heat/cool of 2005 meant that the wines had intense colour and overt tannin while young; the 2006 wines display slightly less colour and have a refined, almost elegant palate. Similarities can be drawn to the 2004 vintage in approachability and the wines from 2006 have the inherent, balanced structure to enable them to be considered some of the most viable medium- to long-term cellaring potential that we have so far produced. – BEN GLAETZER, winemaker

Our name and label

Anaperenna's name has been inspired by Anna Paremma, Roman goddess of the new year. Romans honoured Anna Paremma with a festival in March (first month in the Roman calendar). Anna Paremma symbolises the year's cycle. Her name translates as "enduring year". On March 15 (the Ides of March; the date of Julius Caesar's assassination), marking the first full moon on their lunar calendar, the Romans would ask Anna Paremma to grant them longevity. They prayed at an outdoor festival that Anna would let them live one more year for each glass of wine they drank on that day. (We, of course, endorse more responsible drinking with Anaperenna!) Our Anaperenna wine retains Godolphin's symbol: the Egyptian ankh (pronounced: onk) which stands for sunrise, regeneration, regrowth and renewal. The symbol becomes even more appropriate in the case of Godolphin's rebirth as Anaperenna.