

ANAPERENNA

BY BEN GLAETZER



The Glaetzer Family has been a part of the Barossa Valley and its viticulture history since 1888. After thirty years of winemaking, Colin Glaetzer established the family winery to create wines he's passionate about – limited quantities of benchmark Barossa Valley reds. Today, Ben Glaetzer carries on this winemaking tradition at Glaetzer Wines.

The name Anaperenna has been inspired by Anna Perenna, the Roman goddess of the New Year. Anna Perenna symbolises the year's cycle and her name translates as 'enduring year'. Romans honoured Anna Perenna with a festival in March (the first month in the Roman calendar). On March 15th, which was the first full moon of the year, they would ask Anna Perenna to grant them longevity, praying that Anna would grant them a healthy year for each glass of wine they drank on that day. The symbol on the label is the Egyptian Ankh (*pronounced: onk*). Historically the ankh symbolised sunrise, regeneration, regrowth and renewal.

Anaperenna Shiraz Cabernet Sauvignon 2007

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. As with the 2006 vintage we have used 25% Cabernet Sauvignon in the blend. This is to maintain the style over two vintages but also in 2007 the very low cropping Cabernet Sauvignon gave us intense fruit flavours and a low extraction rate (smaller berries, large seeds, greater skin to flesh ratio).

This low extraction rate of the Cabernet Sauvignon has been extremely important for the savoury texture of the 07 Anaperenna. Due to the slightly angular tannins of the Cabernet Sauvignon in 2007 we used more French oak which will soften the tannin. Overall, the tight, savoury Cabernet Sauvignon combines with the more generous Shiraz to give this blend great texture, structure and great restraint.

Variety:	75% Dry-grown Shiraz 25% Dry grown Cabernet Sauvignon	
Region:	All fruit for Glaetzer wines is taken from the small sub-region of the northern Barossa Valley, called Ebenezer. The viticulture used is standard single wire, with permanent arm and rod and spur. Many of the very old vines (80-120 years old) have now been trained onto a trellis for ease of pruning, harvesting and for disease and frost control.	
Age of vines:	30-100 year-old Shiraz vines, 30 –120 year-old Cabernet Sauvignon vines	
Vineyard yield:	1/2 – 1 Ton per acre, (1.2 – 2.4 Tonnes per hectare).	
Vinification:	Fermented in 1 tonne open fermenters, hand plunged 3 times daily. Completed primary on skins and malolactic fermentation in oak and then matured for 15 months in oak, matured on lees to maintain fruit profile and animation, minimal SO ₂ . Topped up every 3 weeks	
Oak:	10% is American and 90% French (90% hogsheads & 10% barriques)	
Age of barrels:	100 % new oak	Time in barrel: 15 months, then bottled unfiltered
Alc/Vol:	14.5%	pH: 3.52
Total Acidity:	7.18g/l	Residual Sugar: 0.6g/l
Cellaring:	15 years +	

2007 vintage report - Ebenezer, Barossa Valley

The 2007 vintage in the Barossa was a difficult year with both drought and frost resulting in below average yields – only 1/2 Ton – 1 Ton per acre across our range. The greatest challenge at Glaetzer has been to harness the intensity and concentration of fruit to keep the trademark elegance and balance across our portfolio of wines.

Three years of low rainfall and the resultant dry sub-soil, meant less radiant heat around the vines and therefore greater risk of frost. The frost struck at bud burst and we lost 30% of this original crop. Due to this early damage, secondary bud burst was delayed and ripening was later than usual by about 3 weeks. The weather remained mild throughout the growing season but our crop was the smallest in many years.