

2009 Glaetzer Anaperenna TASTING NOTE



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, his son Ben 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 held on the first full moon of the Roman calendar. On March 15th they would ask Anna to grant them longevity, and 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 2009

Anaperenna rejoins the Glaetzer range in 2009 after an absence in 2008. The wine is a seamless fusion of two varieties: Shiraz and Cabernet Sauvignon. Enticing liquorice and fragrant herb notes on the nose, revealing hints of dark stone fruits and cassis with layers of roasted coffee beans. The key characteristic on the palate is the textural tannins that provide support for the supple yet restrained palate – finishing with freshness, purity and length. The Cabernet fruit in 2009 was intensely flavoured. Our Cabernet vines suffered from the heat of the 2008 vintage, which reduced their ability to store energy in the lead up to the 2009 growing season. This resulted in a low crop volume for Cabernet, and meant only a small amount of Anaperenna 09 could be created.

Variety: 75% Shiraz, 25% Cabernet Sauvignon

Vineyard yield: 1Tonne per Hectare

Age of vines: 30–100 years old Shiraz
30–120 year old Cabernet

Age of barrels: 100% new oak

Time in barrel: 16 months

pH: 3.5

Residual Sugar: 0.5 g/l

Alcohol: 14.5%

Total Acidity: 6.6 g/l

Oak: 95% French, 5% American

Cellaring potential: 15+ years

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 (80–130 years old) have now been trained onto a trellis for ease of pruning, harvesting and for disease and frost control.

Vinification: Fermented in 1 tonne open fermenters, hand plunged 3 times daily. Completed primary fermentation on skins and malolactic fermentation in oak. Matured for 16 months in oak, matured on lees to maintain fruit profile and animation, minimal SO₂. Topped up every 3 weeks

2009 vintage report - Ebenezer, Barossa Valley: After two challenging vintages in 2007 and 2008, we were ready to have a perfect vintage – 2009 was spectacular. A "gift" of a vintage, we had a long, even growing season after good winter rainfall. Mild and dry conditions during February slowed ripening, and saw all individual blocks perform exceptionally well. The growing season was almost identical to the wonderful 2006 vintage, but cropping levels were slightly lower. The summer days were moderate and the nights were cool allowing our grapes to develop ideal flavour balance and ripeness. The Shiraz from 2009 shows rich colour & vibrancy, with a fragrant nose. *Ben Glaetzer - August 2010*

