



Glaetzer

Crafted by Ben Glaetzer, this seamless blend captures the intensity of century-old vines in Ebenezer, offering richness, balance, and remarkable longevity.

Glaetzer
BAROSSA VALLEY



Anaperenna 2018

Barossa Valley, Australia

Region and Vineyards

The **Anaperenna 2018** is born in the **Ebenezer sub-district of the northern Barossa Valley**, one of the region's most prized terroirs. This area is renowned for its warm, dry climate and ancient soils that have nurtured some of the oldest vines in the world. Here, **Shiraz vines aged 30 to 100 years** and **Cabernet Sauvignon vines of up to 130 years** deliver fruit of extraordinary intensity and balance.

The low yields, averaging only 2.5 tonnes per hectare, concentrate the flavours, while the combination of above-average winter rains and a dry, warm summer in 2018 encouraged small, deeply coloured berries with ripe tannins. A gentle Indian summer allowed the fruit to achieve optimum flavour development, resulting in wines of great aromatic purity and richness.

Winemaking

The blend of **82% Shiraz and 18% Cabernet Sauvignon** was fermented in **small open-top fermenters**, hand-plunged three times daily to maximise gentle extraction. Following fermentation, the wine spent **16 months in 100% new oak hogsheads**, predominantly French (92%) with a small proportion of American (8%).

This rigorous barrel program, coupled with maturation on lees, preserved fruit vibrancy while enhancing textural complexity. Bottled unfiltered, the wine retains its natural character and depth. The 2018 vintage, widely regarded as outstanding in the Barossa, endowed the wine with concentration, freshness, and exceptional ageing potential.

Tasting Notes

- **Color:** Opaque black core with dark purple hues around the rim.
- **Aroma:** Layers of blackberry, black plum, and cassis lifted by hints of anise, dried herbs, and subtle oak spice.
- **Palate:** Full-bodied and voluptuous, showing black cherry, mulberry, and dark chocolate. Fine-grained tannins integrate seamlessly with cedar, spice, and liquorice, finishing long, vibrant, and polished.

Alcohol :14,50 %

Composition: 82% Syrah, 18% Cabernet Sauvignon



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Did you know?

The name **Anaperenna** draws from the Roman goddess Anna Perenna, who symbolised the **cycle of the year**. The wine, like its namesake, embodies renewal and longevity, designed to age gracefully for two decades or more. Ben Glaetzer's vision was to create a Barossa red that celebrates both tradition and modern finesse.

Wine Pairing Ideas

- **Chargrilled ribeye steak** - the smoky, marbled meat highlights the Shiraz richness and Cabernet backbone.
- **Slow-cooked lamb shanks with rosemary** - savoury herbs and tender meat echo the wine's dark fruit and spice.
- **Roast venison with juniper and redcurrant glaze** - game and berry notes find harmony with the wine's depth and acidity.
- **Dark chocolate tart with blackberries** - a daring dessert match that complements its cocoa, licorice, and fruit tones.



Robert Parker (RP) : 97 Points (2018)

For the 2018 Anaperenna Shiraz-Cabernet Sauvignon, Glaetzer blended in 18% Cabernet Sauvignon to give the wine increased fragrance and length. The nose is smoky, slightly herbal and marked by sweet cedar- and vanilla-tinged oak, but it also offers great cassis and blackberry fruit. Full-bodied, rich and concentrated, the flavors are kept nicely in check by fine-grained tannins. This wine has it all: terrific intensity, complexity, length and texture.



James Halliday (JH) : 95 Points (2017)

A quintessential Australian blend of shiraz (82%) and cabernet (18%), this is a brooding wine of considerable chutzpah manifest in old vine fruit, sourced from 30yo to centurion plots, across the famed Ebenezer sub-climate. The result is bumptious, yet in the Barossan context, refined, taut, long of finish and highly ageable. Soy, star anise and dried fruitcake spice lace high octane blue to dark fruit references. These are lit by lilac florals and smoky barrel ferment aromas, following 16 months in new hogsheads (92% French; the remainder American).

