



A m o d o d A

The story starts in 2005 when Hubert de Bouard de Laforest from Château Angéus, Lowell Jooste previous co-owner of Klein Constantia and Bruno Prats former owner of Château Cos d'Estournel joined forces to create a wine that would combine the richness of fruit and suppleness bestowed by the South African terroir with the elegance and balance from Bordeaux wine-making philosophy: Anwilka was born.

The vineyard which lies 7 km from the ocean in the premium area of Stellenbosch, consists of 40 ha replanted in 1998 with Cabernet Sauvignon, Syrah, Petit Verdot and Merlot in a poor and well-drained soil perfectly suited to the production of high-quality wines.

In 2006, the three partners decided to select the fruit displaying rather youthful characters from the more vigorous vines and vinify it in a more supple way to produce a third label, "AmododA" that would be characteristically Anwilka but in a more approachable style.

The name AmododA means 'men' in isiXhosa, South Africa's second largest language group after the Zulu's, referring to the original 3 partners who launched this label.

Blend 2015

Cabernet Sauvignon _____	69%
Syrah _____	17%
Merlot _____	11%
Petit Verdot _____	3%

Winemaking

AmododA grapes are:

- Hand-picked in small crates
- Sorted before and after destemming
- Fermented in tronconic stainless steel tanks
- Gentle pumpovers and ten days of post-fermentation maceration enable a soft extraction of colour and tannins

Barrel aging

Partially matured in seasoned French Oak for 10 months

Tasting note

2015 saw an earlier and shorter growing season followed by a consistently warm summer ensuring even ripening and healthy grapes.

Bright and deep purple in appearance.

The nose is layered with red and dark fruit, with hints of spice and lavender. Fresh upon entry, the palate is medium bodied with good complexity and soft well integrated tannins. The wine concludes with a long toasty finish. AmododA will pair perfectly with chicken, lamb roasts or tomato based pastas.

Approachable now but will mature gracefully up to 5 years from vintage.

Analysis

Alcohol _____	14.34% vol
total acidity _____	5.1 g/l
pH _____	3.73
residual sugar _____	3.5 g/l

