



ugaba

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 and Petit Verdot 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 second wine "ugaba" that would be characteristically Anwilka but in a more approachable style.

The name ugaba refers to a tradition of the Xhosa people, South Africa's second largest language group after the Zulu's. Xhosa chiefs appointed warriors who distinguished themselves by valorous acts of bravery as men of ugaba, bestowing on them the task of maintaining peace and order.

Blend 2015

Syrah _____	58%
Cabernet Sauvignon _____	31%
Petit Verdot _____	11%

Winemaking

Ugaba 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

type of oak _____	French
new barrels _____	30%
time in barrel _____	10 months

Winemaker's note

2015 marked a short winter and cooler than average spring, allowing for ideal growing season.

Bright, deep ruby red appearance with abundant red fruit and toasted spice on the nose. The palate is elegant and medium to full bodied, layered and complex, balanced by a natural acidity. It concludes with a long concentrated finish.

Ugaba is the perfect accompaniment to a variety of red meat dishes such as duck and oxtail. Approachable now with decanting, but will mature gracefully up to 5 years from vintage.

analysis

Alcohol _____	14.39% vol
total acidity (H ₂ SO ₄) _____	4.5g/l
pH _____	3.85
residual sugar _____	3.2g/l

