

# ANWILKA

## Petit Frère 2018

Petit Frère is the second wine, and little brother, from renowned Stellenbosch property Anwilka, which merged with Klein Constantia Estate in mid-2012. The name is a tribute to Anwilka's French heritage owed to co-owners Hubert de Boüard and Bruno Prats, both of whom are now shareholders in Klein Constantia and Anwilka. Under their expert guidance, Anwilka is celebrated both locally and internationally for the consistent, superior quality wines it produces.

Based in the Helderberg area of Stellenbosch with views of False Bay, the 40 hectare red wine property is planted with Cabernet Sauvignon, Syrah, Petit Verdot and Malbec. Proximity to sea provides a specific microclimate that, together with the old ferricrete soils, produces rich and focused wines.



### Varieties

56% Syrah  
37% Cabernet Sauvignon  
5% Petit Verdot  
2% Malbec

### Vineyards

Conditions leading up to the growing season followed by a consistently warm summer ensured even ripening. The hot and dry conditions meant smaller berries with good concentration.

### Winemaking

The grapes were hand picked in small crates in the early hours of the morning, ensuring cool grapes arrived in the cellar. Sorting happened both before and after destemming. Alcoholic fermentation took place in stainless steel tronconic tanks. Gentle punch downs by hand, pump-overs and ten days of post fermentation maceration enable a soft extraction of colour and tannins. Matured in combination of 20% new French Oak 400 litre barrels and stainless steel.

### Tasting Notes

Deep ruby in colour. Aromas of red cherries and dark fruit give way to a light oak spice. Gentle and smooth upon entry, the palate is medium to full bodied with well structured tannins. The wine is fresh and vibrant concluding with a lengthy finish. The perfect accompaniment to most red meat dishes as well as roasted beef and confit duck. Approachable now but will mature gracefully up to 5 years from vintage.

### Analysis

Alcohol	14.07% vol
Total acidity	5.0 g/l
PH	3.69
Residual sugar	3.0 g/l

