



ugaba

The story starts in 2005 when Hubert de Bouard de Laforest from Château Angélu, 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 second wine "ugaba" that would share the same breed as 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 2012

Syrah _____	64%
Cabernet Sauvignon _____	28%
Petit Verdot _____	8%

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 _____	20%
time in barrel _____	10 months

tasting note

In 2012 we experienced a cold winter, these cold and wet conditions favored the resting period of the vines. We had a long and cool growing season as well as a lengthy ripening period which assists in the grapes slow maturation.

A bright deep ruby red appearance. Aromas of plums, maraschino cherries, salted caramel and chestnuts. Firm but supple structure with an elegant finish. Approachable now but will mature gracefully up to 5 years from vintage.

If you can't find a perfectly grilled ostrich fillet, game or a nice vegetable stew will be a perfect accompaniment to ugaba.

analysis

alcohol _____	14.28%vol
total acidity _____	4.9 g/l
pH _____	3.66
residual sugar _____	2.8g/l

