



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 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 2013

Syrah	84%
Cabernet Sauvignon	12%
Petit Verdot	4%

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	10%
time in barrel	12 months

tasting note

In 2013, we had a cool wet growing season followed by a consistently warm summer ensuring even ripening.

A bright deep ruby red appearance.

The nose is open and fresh with lots of layers, ranging from red fruit to roasted spices. Medium to full bodied, the palate is accessible and easy drinking with bright acidity and a long full lingering finish. ugaba is the perfect accompaniment to most red meat dishes, duck and pork. Approachable now but will mature gracefully up to 5 years from vintage.

analysis

Alcohol	14.31%vol
total acidity (H ₂ SO ₄)	3.35 g/l
pH	3.63
residual sugar	2.4g/l

