

# ANWILKA

VINEYARDS • STELLENBOSCH

## 2011



<b>Varieties</b>	67% Syrah 31% Cabernet Sauvignon 2% Petit Verdot
<b>Quantity</b>	15 500 bottles
<b>Vineyards</b>	<ul style="list-style-type: none"><li>•In the prime red wine area of the Helderberg in Stellenbosch.</li><li>•Pronounced maritime influence due to proximity to False Bay ensures cooling breezes throughout the warm summer.</li><li>•Soils are medium potential, leading to favourably low vine vigour.</li><li>•Particular emphasis on viticulture has produced consistently healthy vineyards, and hydric stress avoided by minimal irrigation.</li></ul>
<b>Winemaking</b>	<ul style="list-style-type: none"><li>•Grapes were harvested in small crates in March until the third week of April 2011.</li><li>•Bunches were sorted in the vineyards before destemming, and the berries were resorted by hand before crushing</li><li>•Fermented in stainless steel tronconic tanks</li><li>•Lengthy pump-overs and extended maceration ensured gentle extraction of ripe polyphenols.</li><li>•Wines were matured separately in 50% new French oak 400 liter barrels and 50% 2nd fill 400 liter barrels</li><li>•15 months total time in wood</li></ul>
<b>Analysis</b>	Alc: 14.5%Vol      TA: 5.7 g/l      pH: 3.57

### Tasting Note

Anwilka 2011 displays an intense, deep ruby core and ruby rim with fresh, vibrant and concentrated layered fruit on the nose. The palate is balanced with fresh acidity, supple tannins and elegant texture. Flavours of blackcurrant fruit, dark chocolate and toasted mocha are evident. Bottled in October 2012, this wine will benefit from some bottle ageing and decanting is highly recommended. Drink mid-2013, will age gracefully up to 2025.

