

# ANWILKA

## 2012



Based at the south end of Stellenbosch, with views of False Bay and the Atlantic Ocean, the 40 hectare red wine property is planted with Cabernet Sauvignon, Syrah and Petit Verdot. Proximity to the sea provides a specific microclimate that, together with the old ferricrete soils, are perfect for producing rich and focused wines. Under the guidance of internationally well-known Bordeaux wine personalities Hubert de Boüard (co-owner of Château Angéus in Saint-Emilion) and Bruno Prats (former owner of Château Cos d'Estournel in Saint-Estèphe), Anwilka has established a worldwide reputation for this red blend which has been described by Robert Parker as "the finest red wine I have ever had from South Africa".

**Varieties** 87% Shiraz  
13% Cabernet Sauvignon

**Vineyards** Anwilka had a cold and wet winter allowing for a favourable resting period for the vines. The growing season was long and mild, so berry ripening was ideal and longer than usual.

**Winemaking** The grapes were hand picked in small crates. Sorting occurred before and after destemming. Alcoholic fermentation took place in stainless steel tronconic tanks. Lengthy pump-overs and extended maceration ensured a gentle extraction of ripe polyphenols. Barrel maturation was in 50% new and 50% 2nd fill French Oak 400 litre barrels for 13 months.

**Tasting Notes** Notes of cherry and toasted woodspice can be found on this open and vibrant nose. Medium to full bodied, the palate is balanced by a natural acidity. Tannins are firm but subtle, adding to the aging potential of this wine.

<b>Analysis</b>	Alcohol	14.49% vol
	Total acidity	4.9 g/l
	PH	3.66
	Residual sugar	1.9 g/l

