

# ANWILKA

## 2015



Based at the south end of Stellenbosch with views of False Bay, 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

64% Syrah  
29% Cabernet Sauvignon  
7% Petit Verdot

### Vineyards

Anwilka had a cold and wet winter allowing for a favourable resting period for the vines. The growing season was long and mild and cooler than expected.

### 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. The wine spent total of 14 months in wood, 50% new French Oak 400 liter barrels, the remaining 50% in 2nd fill.

### Tasting Notes

Bright and inky in appearance. Fresh and vibrant with aromas of blackberries and violet on the nose. Full bodied with a bold and elegant tannin structure, the palate is balanced and complex with a long textured finish.

### Analysis

Alcohol	14.56% vol
Total acidity	5.8 g/l
PH	3.63
Residual sugar	3.05g/l

