

ANWILKA

2016



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 Angélu 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

55% Syrah
31% Cabernet Sauvignon
14% 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 cooler than expected, allowing for good maturation time on the vine.

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 19 months in wood, 50% new French Oak 400 liter barrels, the remaining 50% in 2nd fill.

Tasting Notes

Deep ruby red in appearance. The nose is upfront with aromas of dark red fruit and oak spice. The palate is bold and elegant, complex yet finely structured. The wine concludes with a persistent and savoury finish.

Analysis

Alcohol	14.42% vol
Total acidity	5.3 g/l
PH	3.56
Residual sugar	3.9g/l

