

STELLENBOSCH
ANWILKA
SOUTH AFRICA

ANWILKA 2005

Varieties 63% Cabernet Sauvignon
37% Syrah

Quantity 42 300 bottles

Vineyards

- In the prime red wine area of the Helderberg in Stellenbosch.
- Pronounced maritime influence due to proximity to False Bay ensures cooling breezes throughout the warm summer.
- Soils are medium potential, leading to favourably low vine vigour.
- Particular emphasis on viticulture has produced consistently healthy vineyards, and hydric stress avoided by minimal irrigation.
- Low yields of 5.5 tons/ha (35hl/ha) achieved by rigorous pruning and green harvesting.
- Only the grapes from the best plots were selected (12ha).

Winemaking

- Grapes were harvested in small crates in March 2005.
- Bunches were sorted before destemming, and the berries re-sorted prior to crushing, with the crusher positioned above the stainless steel tronconic tanks to allow gravity-feeding.
- Lengthy pump-overs and extended maceration ensured gentle extraction of ripe polyphenols.
- Wines were matured separately in 75% new French oak for 7 months before being blended together, and spent a further 2 months in oak before bottling.

Analysis

Alc: 14%Vol
TA: 4.98 g/l (tartaric acid)
pH: 3.79
SR: < 2.5 g/l

Tasting note

Colour Deep ruby core.
Nose Displays vibrant and fresh densely layered red fruit aromas harmoniously integrated with the oak, with subtle hints of cedar and sandalwood flavours.
Palate Wine is maturing elegantly with ample, mouth filling blackcurrant fruit and cinnamon flavours. Supple ripe tannins, in perfect balance with fruit, acid and alcohol. Well structured, rounded and lingering.
Potential Very palatable at present and will continue developing with finesse over the next 5 years.



"Fabulous...this is the finest red wine I have ever had from South Africa...This debut release...is world class stuff, exceptional wine...."

Robert Parker