

STELLENBOSCH  
ANWILKA  
SOUTH AFRICA



## ANWILKA 2006

**Varieties** 66% Cabernet Sauvignon  
29% Syrah  
5% Merlot

**Quantity** 54'000 bottles  
**Bottling** May 2007  
**1<sup>st</sup> vintage** 2005

### 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.
- Yields in the 2006 vintage were managed by rigorous pruning and green harvesting resulting in low yields of 6 tons/ha (40hl/ha).

### Winemaking

- Grapes were harvested in small crates in March 2006.
- 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 50% new French oak for 10 months before being blended together, and spent a further month in oak before bottling.

### Analysis

Alc: 13.72%Vol  
TA: 5.77 g/l  
pH: 3.70  
RS: 2.53 g/l

### Tasting note

**Colour** Deep ruby at core, with fresh ruby rim.  
**Nose** Elegant with fine liquorice aromas.  
**Palate** Exhibits elegance with hallmarks of a classically-styled wine: plum brandy and slightly toasted flavours are perfectly balanced with supple tannins and a fresh acidity which enhances the aromas until the finish. Moderate alcohol and judicious use of oak contribute undoubtedly to its freshness and elegance.  
**Potential** Perfect to drink now until 2015 on grilled meat, poultry or some cheeses (Comté...).

*Tasted in April 2011.*