

STELLENBOSCH
ANWILKA
SOUTH AFRICA



ANWILKA 2007

Varieties 50% Syrah
46% Cabernet Sauvignon
4% Petit Verdot

Quantity 34'000 bottles
1st 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 2007 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 2007.
- 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 7 months before being blended together, and spent a further 6 months in oak before bottling.

Analysis

Alc: 14%Vol
TA: 5.3 g/l
pH: 3.70
RS: 2.5 g/l

Tasting note

Colour Intense ruby colour at core, with youthful crimson rim.
Nose Ripe damson plum aromas combine with notes of pepper and of toasted vanilla.
Palate Firm, plushly textured tannins offset the sweet red fruit flavours, offering an ample structure with long-lasting aromas in mouth.
Flavour concentration and finely balanced acidity are evident throughout the lengthy, savoury finish.
Potential Perfect to drink until 2015 to accompany sweet or savoury chocolate-based dishes or fine Asian food.
Tasted in April 2011.