

STELLENBOSCH
ANWILKA
SOUTH AFRICA



ANWILKA 2009

Varieties 56% Syrah
44% Cabernet Sauvignon

Production 4'800 bottles
Bottling 26 June 2010
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 2009 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 from 3rd week of March to mid-April 2009.
- Bunches were sorted before destemming, and the berries re-sorted prior to crushing, with the crusher positioned above the stainless steel conical 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 9 months before being blended together, and spent a further 4 months in French oak until bottling.

Analyses TBA

Alc: 14.61%Vol
TA: 3.98 g/l (H₂SO₄)
pH: 3,60
RS: 2,10 g/l

Tasting note

The wine's intensity, depth and complexity reflect the perfect 2009 vintage. The nose reveals succulent black cherry and blueberry fruit with discreet eucalypt notes and well-integrated oak. On the palate, supple, textured tannins and fine acidity will guaranty an harmonious aging. Hints of chocolate on the finish with elegant toasted notes. Drink from 2012 to 2020.

Tasted in April 2011.