



Lowell Jooste Hubert de Bouïard Bruno Prats

are proud to introduce their Bordeaux-blend

A m o d o d A 2 0 0 9

AmododA is the latest addition in the trilogy from ANWILKA Vineyard's production, a project that started in 2005 when 3 men, Hubert de Bouïard de Laforest from Château Angéelus, Lowell Jooste former co-owner of Klein Constantia and Bruno Prats, former owner of Château Cos d'Estournel joined forces to create a wine that would combine the richness and suppleness of the fruit borne by the South African terroir with the elegance and balance from the Bordeaux wine-making philosophy. *ANWILKA* was born.

The vineyard, which lies 7 km from the ocean in the premium wine producing area of Stellenbosch consists of 40 ha, replanted in 1998 with Cabernet Sauvignon, Syrah and Merlot in a poor and well-drained soil perfectly suited to the production of high-quality wines.

From 2005 to 2008 only a small part of the vineyards were vinified at Anwilka. The blocks of low vigour and high concentration were used to make *ANWILKA*, the blocks whose grapes displayed a rather youthful character were selected to make the 2nd label *ugaba*, and the remaining grapes were sold to Klein Constantia.

In 2009, the partners built a brand new winery at Anwilka. They also decided to redefine the range with *ANWILKA* and *ugaba* both Syrah driven, hence creating a new wine, *AmododA*, that would combine the very classic Bordeaux blend of Cabernet Sauvignon and Merlot with just a drop of Syrah to bring a touch of exuberance one expects from the warm climate of Stellenbosch.

AmododA means « men » in isiXhosa (South Africa's second largest language group after the isiZulu group). Famous isiXhosa speaking South Africans include former President of the Republic, Thabo Mbeki and two Nobel Peace price laureates: the former Archbishop of Cape Town, Desmond Tutu, and first democratically elected President, Nelson Mandela.



Blend 2009

Cabernet sauvignon _____ 77%
 Merlot _____ 14%
 Syrah _____ 9%

Winemaking

AmododA grapes are:

- hand picked in crates
- sorted in the vineyard

All the batches were kept separate and blended in January 2010.

Gentle pump-overs and 7 to 10 days of post-fermentation maceration allow for a soft extraction of colour and tannins.

Barrel aging

Type of oak _____ French
 New barrels _____ 25%
 Time in barrel _____ 8 months

Tasting note

The nose is fresh with beautiful layered ripe red and dark fruit, hints of spice and roasted sweet nuts. Good complexity on the palate, the tannins are textured and smooth. *AmododA* will be a good accompaniment to chicken or lamb roasts, ostrich fillets on a bamboo skewer, pork steaks with a sticky marinade or a tomato based pasta when this wine is slightly aged. Drink now to 2015.

Tasted in June 2014.

Bottling _____ 7-9 September 2010

Production _____ 49.800 bottles

Analyses

Alcohol _____ 14.5%vol.
 total acidity (H₂SO₄) _____ 3.52g/l
 pH _____ 3.79
 residual sugar _____ 3 g/l

1st vintage _____ 2009