



Hubert de Bouïard      Bruno Prats      Lowell Jooste

are proud to introduce their latest production

# ugaba

the story starts in 2005 when Hubert de Bouïard de Laforest from Château Angélu, 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 of fruit and suppleness bestowed by the South African terroir with the elegance and balance from Bordeaux wine-making philosophy: Anwilka was born.

the vineyard which lies 7 km from the ocean, in the premium 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.

in 2006, the three partners decided to select the fruit displaying rather youthful characters from the more vigorous vines and vinify it in a more supple way to produce a second wine "ugaba" that would share the same breed as Anwilka but in a more approachable style.

the name ugaba refers to a tradition of the AmaXhosa, South Africa's second largest language group after the Zulu group. Xhosa chiefs appointed warriors who distinguished themselves by valorous acts of bravery as men of ugaba, conferring on them the task of maintaining peace and order.



#### blend 2008

cabernet sauvignon \_\_\_\_\_ 65%  
 syrah \_\_\_\_\_ 34%  
 merlot \_\_\_\_\_ 1%

#### winemaking

ugaba grapes are:

- hand-picked in small crates
- sorted before and after destemming
- crushed above the stainless steel tronconic tanks where fermentation takes place

gentle pump-overs and ten days of post-fermentation maceration enable a soft extraction of colour and tannins

#### barrel aging

type of oak \_\_\_\_\_ French  
 new barrels \_\_\_\_\_ 25%  
 time in barrel \_\_\_\_\_ 10 months

#### tasting note

boldly youthful full-bodied blend of syrah, cabernet and merlot, showing an opaque core with a magenta coloured rim. Smoky oak aromas mingle with vanilla, blackberries and cinnamon spice. Plushly textured tannins support an abundance of dark fruit flavours, which are balanced by integrated acidity to a firm positive finish. Broach in its youth or keep 6-8 years. If you can't find a perfectly grilled ostrich fillet, game or a nice vegetable stew will be a perfect accompaniment to ugaba

#### analyses

alcohol \_\_\_\_\_ 14.5%vol.  
 total acidity \_\_\_\_\_ 5.33 g/l  
 pH \_\_\_\_\_ 3.79  
 residual sugar \_\_\_\_\_ 3.01 g/l

1<sup>st</sup> vintage \_\_\_\_\_ 2006

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 sales@ldvins.com  
 +33 557 803 305