



Hubert de Bouïard Bruno Prats Lowell Jooste

are proud to introduce their latest production

ugaba 2009

the story of Anwilka Vineyards starts in 2005 when **Hubert de Bouïard** from Château Angéus, **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 2009

syrah _____ 69%
cabernet sauvignon _____ 31%

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 _____ 30%
bottling _____ 26/27 June 2010

tasting note

boldly youthful full-bodied blend showing an opaque core with a magenta coloured rim. Smoky aromas mingle with vanilla, blackberries and cinnamon spice. can be easily enjoyed in its infancy but will develop gracefully over the next 4 years.

tasted in April 2011.

production _____ 69.500 bottles

analyses

alcohol _____ 14.5 %vol
total acidity (H₂SO₄) _____ 3,86 g/l
pH _____ 3.64
residual sugar _____ 2.30 g/l

1st vintage _____ 2006