

STELLENBOSCH
ANWILKA
 SOUTH AFRICA

are proud to introduce their latest production

ugaba 2012

the story of Anwilka Vineyards starts in 2005 when **Hubert de Bouard** 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.

In June 2012, following the departure of Lowell Jooste, Klein Constantia and Anwilka Vineyards merged to form a new company, Klein Constantia (Pty) Ltd. Each vineyard will keep its brand identity, the Constantia estate will continue to specialize in its cool climate style of wines while the Stellenbosch farm focuses on fuller bodied reds.



blend 2012

syrah _____ 64%
 cabernet sauvignon _____ 28%
 petit verdot _____ 8%

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 _____ 20%
 Time in barrel _____ 10 months

tasting note

In 2012 we had a long and cool growing season as well as a lengthy ripening period which assists in the grapes slow maturation.

A bright deep ruby red appearance. Aromas of plums, maraschino cherries, salted caramel and chestnuts. Firm but supple structure with an elegant finish. Approachable now but will mature gracefully up to 5 years from vintage.

If you can't find a perfectly grilled ostrich fillet, game or a nice vegetable stew will be a great accompaniment to *ugaba*.

production _____ 60.000 bottles

analyses

alcohol _____ 14.28 %vol
 total acidity (H₂SO₄) _____ 3.27 g/l
 pH _____ 3.66
 residual sugar _____ 2.8 g/l

1st vintage _____ 2006