

STELLENBOSCH
ANWILKA
 SOUTH AFRICA

are proud to introduce their latest production

ugaba 2013

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 2013

syrah	84%
cabernet sauvignon	12%
petit verdot	4%

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	10%
Time in barrel	12 months

tasting note – January 2015

cool wet growing season followed by a consistently warm summer ensuring even ripening

•appearance: bright deep ruby

•nose: Layered, open and attractive, fresh, dark red berry fruit – mulberry, plum. Roasted spice, dark choc, coffee bean

•palate: Accessible and easy drinking, medium to full-bodied, bright acidity, gently toasted wood spice, smooth and full, lingering finish.

ugaba is the perfect accompaniment to most red meat dishes, duck and pork. Approachable now but will mature gracefully up to 5 years from vintage.

production _____ 70.000 bottles

analyses

alcohol	14.31 %vol
total acidity (H ₂ SO ₄)	3.35 g/l
pH	3.63
residual sugar	2.4 g/l

1st vintage _____ 2006