

Ashanti Chiwara 2006

Colour: Purple Red.

Nose: Plum, cassis and chocolate with hints of butterscotch and spice.

Mouth: Smooth tannins, drinkable now, but best after 4 to 5 years aging.

Style: Elegant soft but full bodied wine with loads of fruit for aging.

Ashanti wines are born of sun, air, rain and the Cape soil. Our logo, the 'Chiwara', is an ancient African symbol which represents the annual regeneration of life when these elements are in perfect harmony. A fitting name for our flagship wine - a complex composition of the noble cultivars grown on the Estate. A delicately balanced wine with fruit-forward flavours and a rewarding finish.

This is a food wine best served at 18 degrees Celsius.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot, Cabernet Franc

winery : Ashanti

winemaker : Kosie Möller

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.0 g/l pH : 3.45 ta : 6.1 g/l va : 0.64 g/l so2 : 73 mg/l fso2 : 23 mg/l

type : Red

pack : Bottle

ageing : The "Chiwara" is a complex and perfectly balanced blend of Bordeaux, Rhone and South African cultivars. It has been created as an aging wine that is soft enough for drinking now, but a complex wine with loads of soft tannin for long maturation and even better drinking in 4 to 5 years.

in the vineyard : The 2003 vintage was one of those short, fast, ripening seasons. There was little rain during winter with no disease problems. We had good berry set creating even ripening and colour. The vineyards used to create this wine was from our west and south west facing slopes where clay-based loam soils are prevalent, radiates energy for colour development and rich in absorbent elements - these composing the berries, utilizing the well managed plant machine to ripen and soften tannins.

