

Anwilka 2008

The excellent 2008 vintage exhibits a deeply coloured core, edged by a brightly youthful ruby rim. Enticing aromas of oak spice and violets precede vivid redcurrant and damson flavours, framed by supple tannins, and carried by a fine thread of acidity to a pleasingly long, fresh and complex finish.

variety : Shiraz | 48% Syrah, 42% Cabernet Sauvignon, 10% Petit Verdot

winery : Anwilka

winemaker : Jean du Plessis

wine of origin :

analysis : alc : 14.5 % vol rs : 2.68 g/l pH : 3.77 ta : 3.9 g/l

type : Red **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : Fruit, tannin and acidity show seamless integration in this youthful wine that you can start to enjoy from 2012

in the vineyard : In the prime red wine area of the Helderberg in Stellenbosch. Pronounced maritime influence due to proximity to False Bay ensures cooling breezes throughout the warm summer.

Soils are medium potential, leading to favourably low vine vigour.

Particular emphasis on viticulture has produced consistently healthy vineyards, and hydric stress avoided by minimal irrigation.

about the harvest: Yields in the 2008 vintage were managed by rigorous pruning and green harvesting resulting in low yields of 6 tons/ha (40hl/ha).

Grapes were harvested in small crates in March / first week of April 2008.

in the cellar : Bunches were sorted before destemming, and the berries re-sorted prior to crushing, with the crusher positioned above the stainless steel tronconic tanks to allow gravity-feeding.

Lengthy pump-overs and extended maceration ensured gentle extraction of ripe polyphenols.

Wines were matured separately in 50% new French oak for 6 months before being blended together, and spent a further 9 months in oak before bottling.

