

Anwilka Petit Frere 2010

Opaque ruby core edged by brightly youthful magenta-coloured rim. Abundant aromas of plums, pod vanilla & gently roasted spices. Plush core of dense, sweetly ripe dark fruit, laced with chocolate and spice. Generously rich flavours underpinned by supple oak tannins and bright acidity, leading to a full, dry and savoury finish.

variety : Shiraz | 54% Syrah, 45% Cabernet Sauvignon, 1% Petit Verdot

winery : Anwilka

winemaker : Jean du Plessis

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.09 g/l pH : 3.64 ta : 5.0 g/l

type : Red

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Sufficiently structured to provide enjoyment over the next 6-8 years

We are very pleased to introduce our new little brother, "Petit Frère", the 2nd wine from renowned Stellenbosch property, Anwilka, which merged with Klein Constantia Estate in mid-2012. The name is a tribute to Anwilka's French Bordeaux heritage, owed to co-owners Hubert de Boüard and Bruno Prats. After establishing Anwilka in 2005, Prats and Bouard have expertly guided the property and its wine production, resulting in unique wines of a style highly celebrated both locally and internationally.

Based at the south end of Stellenbosch, a few kilometers away from False Bay and the Atlantic Ocean, the 40 hectare red wine property is planted with cabernet sauvignon, syrah, petit verdot and merlot. This valued closeness to the sea provides a specific microclimate that, together with the old ferricrete soils, produces rich and focused wines of an elegance unsurpassed by others in the region. The grapes were hand-picked in small crates and were then sorted before and after destemming. Crushing and fermentation took place in stainless steel tronconic tanks, with gentle pump-overs and ten days of post-fermentation maceration enabling the soft extraction of colour and tannins.

about the harvest: Aged in 25% new French oak for 12 months.

Blend: 54% syrah, 45% cabernet sauvignon, 1% petit verdot

Production: approximately 40 000 bottles

Harvested: end March-early April 2010

