

Anwilka Petit Frère 2017

Deep ruby in colour, upfront aromas of black berries and cherries are complemented by a gentle oak spice. Gentle on entry, the palate is medium to full bodied, vibrant and youthful. With well structured tannins, the wine concludes with a lengthy finish.

The perfect accompaniment to most red meat dishes as well as roasted lamb and beef brisket.

variety : Cabernet Sauvignon | 59% Cabernet Sauvignon, 28% Syrah, 12% Petit Verdot, 1% Melbec

winery : Anwilka

winemaker : Jean du Plessis

wine of origin : Stellenbosch

analysis : alc : 14.27 % vol rs : 4.5 g/l pH : 3.71 ta : 5.1 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant

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

ageing : Approachable now but will mature gracefully up to 7 years from vintage.

Petit Frère is the second wine, and little brother, from renowned Stellenbosch property Anwilka, which merged with Klein Constantia Estate in mid- 2012. The name is a tribute to Anwilka's French heritage owed to co-owners Hubert de Bouïard and Bruno Prats, both of whom are now shareholders in Klein Constantia and Anwilka. Under their expert guidance, Anwilka is celebrated both locally and internationally for the consistent, superior quality wines it produces.

in the vineyard : Based in the Helderberg area of Stellenbosch with views of False Bay, the 40 hectare red wine property is planted with Cabernet Sauvignon, Syrah and Petit Verdot. Proximity to sea provides a specific microclimate that, together with the old ferricrete soils, produces rich and focused wines. Conditions leading up to the growing season were favourable, leading to an even and consistent berry growth. The hot and dry conditions meant smaller berries with good concentration. This is the first vintage to receive the newly planted Malbec.

about the harvest: The grapes were hand picked in small crates in the early hours of the morning, ensuring cool grapes arrived in the cellar.

in the cellar : Sorting happened both before and after destemming. Alcoholic fermentation took place in stainless steel tronconic tanks. Gentle punch downs by hand, pump-overs and ten days of post fermentation maceration enable a soft extraction of colour and tannins. Matured in combination of 20% new French Oak 400 litre barrels and stainless steel.

