

Anwilka 2014

Bright and deep ruby in appearance. An upfront nose displays aromas of red fruit and cherries with toasted spices. The palate is fresh and vibrant on entry with a balanced acidity, supple tannins and elegant texture.

variety : Shiraz | 52% Syrah, 37% Cabernet Sauvignon, 11% Petit Verdot

winery : Anwilka

winemaker : Jean du Plessis

wine of origin : Stellenbosch

analysis : alc : 14.48 % vol rs : 3.1 g/l pH : 3.66 ta : 5.4 g/l

type : Red **style :** Dry **taste :** Fragrant **wooded**

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

Based at the south end of Stellenbosch, with views over the Atlantic Ocean, the 40 hectare property is planted with Cabernet Sauvignon, Syrah and Petit Verdot. Proximity to the sea provides a specific microclimate that, together with the old ferricrete soils, are perfect for producing rich and focused wines. Under the guidance of internationally well-known Bordeaux wine personalities Hubert de Boüard (co-owner of Château Angélus in Saint-Emilion) and Bruno Prats (former owner of Château Cos d'Estournel in Saint-Estèphe), Anwilka has established a worldwide reputation for this red blend which has been described by Robert Parker as "the finest red wine I have ever had from South Africa".

in the vineyard :

Delaying budburst, whilst the growing season was favourable with little wind ensuring a healthy and good set of berries. To ensure good concentration in the wines, focused actions were taken in the vineyards such as green harvesting of bunches.

about the harvest:

The winter season leading up to harvest was colder and longer than usual. The grapes were hand picked in small crates.

in the cellar :

Sorting occurred before and after destemming. Alcoholic fermentation took place in stainless steel tronconic tanks. Lengthy pump-overs and extended maceration ensured a gentle extraction of ripe polyphenols. Barrel maturation was in 50% new and 50% 2nd fill French Oak 400 litre barrels for 15 months.

