

ANWILKA, STELLENBOSCH, SOUTH AFRICA

MENTZENDORFF  
*wine shippers since*  
1858

# ANWILKA

# A N W I L K A

## DETAILS OF PRODUCTION

The Anwilka winery is located in the prime red wine area of the Helderberg in Stellenbosch. The region benefits from pronounced maritime influence due to its proximity to False Bay, ensuring cooling breezes throughout the warm summer. Anwilka is currently planted to 39 hectares of vineyards, with predominantly Cabernet Sauvignon and Syrah. To add extra dimension and improve blending components, the decision was made to plant Malbec and Petit Verdot a few years ago. The soil itself is well-drained with a clay subsoil, and it uniquely comprises of predominantly Koffieklip' (Ferricrete or Coffee Stone - coarse pebbles and bigger stones high in iron content). 2017 will be remembered as one of the all-time great vintages for red wine in Stellenbosch - a warm summer followed by a cooler maturation period allowed for optimal grapes with intense flavour. To ensure good concentration in the wines, focused actions were taken in the vineyards, such as green harvesting of bunches and microsite vinification techniques. The grapes were hand-picked early in the morning in small crates. Sorting occurred before and after destemming. Alcoholic fermentation took place in stainless steel tanks. Lengthy pump-overs and extended maceration ensured a gentle extraction of ripe polyphenols. Secondary malolactic fermentation took place in either new French oak (selected from the best coopers) or in tank followed by 19 months in a combination of 50% first fill to 50% second fill 400L French Oak barrels.

VINTAGE  
2017

STYLE  
Red

BLEND OF GRAPES  
46% Syrah  
47% Cabernet Sauvignon  
7% Petit Verdot

WINEMAKER  
Jean du Plessis

ALCOHOL  
14.17%

RESIDUAL SUGAR  
4.6g/l

## TASTING NOTES

Bright, inky and youthful in appearance. The nose is vibrant with a balance of concentrated dark fruit and savoury aromas. Full-bodied, well toasted and sophisticated, the palate follows through with a bold and complex tannin structure. The wine concludes with a long textured and powerful finish. An age-worthy wine that will delight you now and for years to come.

## HOW TO SERVE

This wine will benefit from some bottle ageing and decanting is highly recommended. Serve with a rich venison casserole or Beef Wellington.

*"The palate is medium-bodied with grippy tannins, and slightly granular in texture, presenting layered black fruit laced with tobacco, allspice and touches of cassis. Very seductive on the finish."* 92 points

NEAL MARTIN, VINOUS, APRIL 2021

[www.kleinconstantia.com/our-farm/anwilka](http://www.kleinconstantia.com/our-farm/anwilka)

