

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). 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.

TASTING NOTES

Bright with a deep ruby red centre. The nose is upfront with aromas of red fruit, oak spice and white pepper. Bold, fullbodied the wine is perfumed with flavours of poached plums, pencil shavings and rounded off with a distinct salinity. Bold tannins and beautifully textured, the palate is balanced and complexed concluding with a long rich finish. An age worthy wine that will delight 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.

VINTAGE 2018
STYLE Red
BLEND OF GRAPES 46% Syrah 47% Cabernet Sauvignon 7% Petit Verdot
WINEMAKER Jean du Plessis
ALCOHOL 14.36%
RESIDUAL SUGAR 3.4g/l

