

2018 AKUA'BA



APPELLATION
W.O. Walker Bay



AREA
Stanford, Overberg
Western Cape



GRAPES VARIETIES
Cab Sauv 35%, Shiraz 30%,
Merlot 20%, Pinotage 15%



ALCOHOL LEVEL
14%



SERVING TEMP.
15-17°C



WINE STORAGE
10-15°C



AGEING POTENTIAL
15-20 years



PRODUCTION
2 000 bottles

WINE DESCRIPTION:

Range: Age-worthy red blend marrying ripe South African fruit with the precision of limestone terroir.

Story: Tribute to Akua'ba, West African symbol of fertility and abundance. Born from a collaboration between VINO VITO and Springfontein Wine Estate to empower women and sustain a social vineyard initiative in Togo.

TASTING NOTES:

Appearance: Deep, vivid ruby with slight garnet hues from ageing.

Nose: Ripe dark berries and plum layered with fine oak spice, graphite and a hint of vanilla.

Palate: Full and structured with polished, ripe tannins and a fresh mineral line from limestone. Long, persistent finish driven by fruit and elegant oak integration.

FOOD PAIRING:

FRUIT & SPICE | *African:* Chicken yassa (lemon/pepper), roasted goat, dibi (grilled lamb) / *Western:* Roast chicken with thyme, lamb chops, duck breast with berries.

UMAMI - TOMATO - BRAISED DISHES | *African:* Spicy tomato sauces (Niger/Benin), red *tchiep*, light *maafe* / *Western:* Beef ragù, osso buco, lasagna al forno, roasted veal.

GRILL - SMOKE - CHARCOAL | *African:* Beef suya (peanut & spice crust), braised skewers, North-African roasted lamb. / *Western:* Ribeye steak, BBQ beef brisket, grilled portobello, roasted veal rack.

TEXTURE & ELEGANCE | *African:* Roast pigeon, guinea fowl with peanuts, attiéké with gently spiced grilled fish. / *Western:* Game birds, venison loin, mushroom jus, truffled polenta

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TECHNICAL DATA



Terroir	Springfontein Limestone ridges by the Atlantic Ocean		
Cultivar Clones	Cabernet Sauvignon CS18A , CS46 CxH , CS33 CxH2 Shiraz SH 5C / Merlot MO343A / Pinotage PI 48A		
Soil	Calcareous soil - Alkaline with high levels of minerals		
Rootstock	Richter 99 / Ramsey		
Age of Vines	20 + years		
Trellis system	Extended Perold and Spur		
Harvest Date	Pinotage: 22.02.2018 / Shiraz: 13.03.2018 / Merlot: 17.03.2018/ Cabernet Sauvignon: 21.03.2018		
Average Yield	38 hl/ha		
Harvest	Grapes were hand sorted and picked at full phenolic ripeness, to secure structure and longevity, while retaining sufficient natural acidity for balance and extended ageing. Grapes were kept overnight in a cold room to ensure optimum quality before de-stemming.		
Vinification	All varieties were vinified separately in 1 000 L open fermenters with regular punch downs. A cold maceration (3 days) preceded fermentation to favour gentle extraction and preserve purity. Indigenous wild yeasts from the estate led the fermentations. Malolactic conversion took place in 2nd and 3rd-fill French oak barrels, followed by 20 months of maturation.		
Bottling Date	21.12. 2020	Alcohol 14 % Residual Sugar 2.6 g/l pH 3,4 Total Acid 7.5 g/l Total Extract: 32.6 g/l	
Production	2 000 bottles		
Ecological Status:	Unfiltered & Vegan		
Dry Good	Burgundy Shape, 560g, Cork, Carton of 6		