

WINE NOTES



Anura Cabernet Sauvignon 2018

Appellation Simonsberg Paarl

Cultivar(s) 100% Cabernet Sauvignon

Analysis	Alc % by Vol:	15
	Residual Sugar g/l:	2.2
	Total Acid g/l:	5.9
	Volatile Acidity g/l:	0.72
	Free SO ₂ mg/l:	22
	Total SO ₂ mg/l:	113
	pH:	3.62

Winemaking Process Grapes all picked by hand and sorted mechanically using a vibration sorting table. The batch then goes through 2 days cold maceration in tank at between 5-10C in order to maximise flavour and colour extraction before fermentation. Fermentation is initiated by commercial yeast inoculation and is temperature controlled to 24C throughout the process. Post fermentation the wine is further matured on the skins for 2 weeks before a light pressing to separate wine from skins.

Maturation Post fermentation, the wine is racked to French Oak barrels, 225L 3rd, 4th and 5th fill barrels. The use of oak is restrained as the focus of this Cabernet Sauvignon is to retain its clarity of fruit and dark, rich flavour profile. Duration of barrel maturation is 16 months.

Tasting Comments A rich, ripe, full Cabernet Sauvignon with plenty of dark fruit, plums and black currant flavour characteristics. Restrained use of French oak allows the fruit of this wine to remain centre stage. The oak contributes a spicy, toasty, cigar box character to the wines mid palate and finish. Supple, easy accessible tannins give this wine structure and is paired beautifully to grilled red meats, mature cheese, venison and spicy tomato based stews and pastas.

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