



ANURA

Anura Sangiovese 2016 Signature



Appellation Simonsberg-Paarl

Cultivars Sangiovese

Analysis

Alc % by Vol
14.5

Residual Sugar g/l
3.1

Total Acid g/l
5.5

Volatile Acidity g/l
0.52

Free SO2 mg/l
24

Total SO2 mg/l
80

pH
3.47

Winemaking Process

Grapes were picked at 25.5B by hand. The Sangiovese vineyards on Anura are north eash facing with rich Tukula Soil. Grapes are destemmed and then are chilled for cold maceration which lasts for 2 days. Fermentation takes place with natural yeasts in open top 500L barrels. Manual punch downs are done 4-5 times per day. Malolactic fermentation also takes place in barrel and then matured in French oak for 20months (3rd and 4th fill). The 2016 vintage only produced 3800 bottles.

Tasting Comments

Warm, inviting blackberry, mulberry and caramel/toffee aromas with spicy and herbal undertones with notes of tomatoe leaf. A long, elegant, lingering palate of candied cherries with roasted coffee beans, cacao and spice.

