



ANURA



Anura Nebbiolo 2014 Signature

Appellation Simonsberg Paarl

Cultivars Nebbiolo

Analysis

Alc % by Vol
14.42

Residual Sugar g/l
3.4

Total Acid g/l
5.2

Volatile Acidity g/l
0.72

Free SO2 mg/l
29

Total SO2 mg/l
80

pH
3.64

Winemaking Process

Grapes all harvested by hand and picked at optimum ripeness. Fermented in open top stainless steel fermentation tanks with temperature control. Only punchdowns are done on this particular varietal with no pump overs to ensure that the tannins extracted remain balanced and give the wine good structure without being too aggressive on the palate.

Maturation

Post fermentation the wine is all aged in 225L French oak barrels, 2nd and 3rd fill for 24 months. Older barrels are chosen to ensure that the prominent red fruit character is not overpowered by oak aromas

Tasting Comments

Light red in color with a brick-orange tint. The nose is very complex with cherry, raspberry and tobacco flavours combined with secondary aging characteristics. The wine is wonderfully structured on the mid palate and finishes off with firm juicy tannins. This wine will compliment cold meats and tomato based dishes.

Awards

- Veritas

