



ANURA



Anura Pinotage 2019

Appellation Simonsberg Paarl

Cultivars Pinotage

Analysis

Alc % by Vol
15

Residual Sugar g/l
1.8

Total Acid g/l
4.4

Volatile Acidity g/l
0.61

Free SO2 mg/l
27

Total SO2 mg/l
64

pH
4.01

Winemaking Process

Fermentation initiated in open-top stainless steel tanks, inoculated with commercial yeast. Pump overs and manual punch downs with regular intervals were done during fermentation to maximise flavour and colour extraction. This wine was left on its skins for an extended 21 days after fermentation before being sent to barrel.

Maturation

Wine was aged in French oak for 14 months in 2nd, 3rd and 4th fill barrels.

Tasting Comments

An elegant and aromatic nose, complimented by subtle, juicy fruit. A velvety palate with prominent notes of black and red berries, featuring spicy undertones of cinnamon. This wine shows great balance between oak and fruit flavour with a good tannin structure finish. Food pairing suggestions include grilled red meats and venison, rich tomato based pasta sauces, full flavoured mature cheeses and charcuterie.

