



ANURA



Anura Merlot 2019

Appellation Simonsberg Paarl

Cultivars Merlot

Analysis

Alc % by Vol
14.5

Residual Sugar g/l
4.2

Total Acid g/l
5.5

Volatile Acidity g/l
0.75

Free SO2 mg/l
27

Total SO2 mg/l
99

pH
3.51

Winemaking Process

After destemming, the grape must is subjected to cold maceration for 48 hours before fermentation is initiated in open-top stainless steel tanks. Regular pump-overs and manual punch-downs are done during fermentation to maximise flavour extraction. Post-fermentation the wine is left on its skins for an extended 21 days after fermentation to further soften and integrate tannins.

Maturation

The wine is sent straight to barrel post-fermentation in small (5 ton) stainless steel tanks. It is then aged in 225L French oak barrels for 16months, 10% new oak and the rest of the wine in 3rd and 4th fill oak barrels to add a wonderful subtle oak complexity to this merlot.

Tasting Comments

This complex merlot has intense flavours of ripe blackberry, red berry and blackcurrant. Anura merlot famously offers hints of mint and violet aromas including subtle tones of dark chocolate and coffee. The wine has well-integrated French oak, a smooth palate and a long lingering finish.

