



# ANURA



## Anura Layla Blaire Signature 2018

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**Appellation** Simonsberg Paarl

**Cultivars** Cabernet Sauvignon, Merlot, Petit Verdot, Malbec

**Analysis**

Alc % by Vol 14.5	Residual Sugar g/l 3.4	Total Acid g/l 6.0	Volatile Acidity g/l 0.65
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Free SO2 mg/l 0	Total SO2 mg/l 36	pH 3.46
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**Winemaking Process**

Layla Blaire is an estate Bordeaux style blend of 40% Cabernet Sauvignon, 30% Merlot, 20% Malbec and 10% Petit Verdot. All varieties are fermented and matured separately before final blending. During fermentation, regular punch-downs and pump-overs were used for maximum flavour and colour extraction in small open-top stainless steel tanks.

**Maturation**

After the wine completed fermentation it then remained in tanks on the skins for a further 2 weeks before being racked off the skins and sent to barrel. The wine is then matured in French Oak barrels (225L) for 20 months. A combination of 10% new with the remaining wine aged in 2nd and 3rd fill barrels. This ensures a good balance of toasty oak flavour, combined with the ripe black fruits associated with Anura's noble varieties

**Tasting Comments**

This wine is a celebration of Anura's proud Bouma family heritage utilising the finest, noble varieties on the estate. A traditional blend of Cabernet Sauvignon, Merlot, Malbec and Petit Verdot showcasing a remarkable concentration of black fruit with hints of vanilla and toffee flavours. A full rounded mouthfeel, finishing with fine elegant tannins. Paired wonderfully with most grilled meats, rich pasta dishes, mature cheese and charcuterie.

