



ANURA



Anura Grenache Noir 2019

Appellation Simonsberg Paarl

Cultivars Grenache Noir

Analysis

Alc % by Vol
14.34

Residual Sugar g/l
2.7

Total Acid g/l
5.3

Volatile Acidity g/l
0.67

Free SO2 mg/l
31

Total SO2 mg/l
112

pH
3.52

Winemaking Process

All the grapes were picked and then sorted by hand before being crushed and sent to tank. Fermentation initiated in small open-top fermentation tanks with regular punch downs performed throughout the fermentation process in order to maximise flavour and colour extraction.

Maturation

All the wine was aged in French oak for 18 months, 5% new barrels with the rest in 3rd and 4th fill barrels in order to impart only subtle oak flavour and preserve this wines fresh, clarity of fruit character.

Tasting Comments

Light red in colour. Ripe red berry fruit, wild flowers and subtle white pepper aroma. An elegant, light bodied style red wine with soft, integrated tannins and acidity. Paired best with duck, line fish, carpaccio, pizza, pasta and medium to mild flavour cheeses.

