



# ANURA



## Anura Merlot 2017 Signature

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**Appellation** Simonsberg-Paarl

**Cultivars** Merlot

**Analysis**

Alc % by Vol  
14.68

Residual Sugar g/l  
3.2

Total Acid g/l  
6.5

Volatile Acidity g/l  
0.6

Free SO2 mg/l  
5

Total SO2 mg/l  
44

pH  
3.38

**Winemaking Process**

Fermentation is initiated in 500l open-top barrels after a 48 hour cold maceration period. 20% of the total crush fermented naturally and the balance was inoculated with commercial yeast. Regular manual punch-downs done 4-5 times a day for colour and flavour extraction from the skins. Grapes handpicked very ripe from a unique vineyard on Anura, "Block 10", which consistently produces our finest, award-winning merlot.

**Tasting Comments**

Anura Merlot has copious amounts of ripe blackberry, red berry and blackcurrant flavours. Hints of herbal and violet aromas are folded into layers of dark chocolate, including some meaty/spicy aroma on the nose. This full-bodied, well-balanced wine has a long lingering flavour of berries and mint leaves.

Food pairing suggestions include grilled red meats, tomato-based pasta sauces, BBQ and strong mature cheeses.

