



# ANURA



## Anura Pinotage Shiraz 2022

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**Appellation** Simonsberg Paarl

**Cultivars** Pinotage 60% Syrah (Shiraz) 40%

**Analysis**

Alc % by Vol  
14.47

Residual Sugar g/l  
3.9

Total Acid g/l  
5.8

Volatile Acidity g/l  
0.76

Free SO2 mg/l  
15

Total SO2 mg/l  
85

pH  
3.66

**Winemaking Process**

Fermentation initiated in open-top stainless tanks using a commercial yeast on both the Shiraz and Pinotage. Pump overs and manual punch downs with regular intervals done during fermentation to maximise extraction.

**Maturation**

All the wine aged in French oak for 12 months using 2nd, 3rd and 4th fill barrels. Both cultivars handled separately before final blending followed by bottling.

**Tasting Comments**

Rich aromas of spice, plum and dark fruit. A balanced wine with overtones of toasty oak, black pepper and lingering coffee and chocolate flavours.

Pair with most grilled red meats, BBQ, smoked meats, mature cheeses and dark chocolate.

