



ANURA



Anura Pinotage 2019 Signature

Appellation Simonsberg Paarl

Cultivars Pinotage

Analysis

Alc % by Vol
14.91

Residual Sugar g/l
3.1

Total Acid g/l
5.6

Volatile Acidity g/l
0.92

Free SO2 mg/l
12

Total SO2 mg/l
65

pH
3.60

Winemaking Process

The Pinotage vines are planted on a north-west facing slope with a high potential, medium structure yellow-brown soil type (Tukulu). A single block was hand-picked mid February. Cold soaking was done for 48 hours, thereafter commercial yeast was added. Fermentation initiated in 5 ton open fermentation tanks. Pump overs and manual punch downs with regular intervals were done during fermentation to maximize extraction of flavour. Wine pressed early off the skins, leaving a higher residual sugar, into all new 225l American oak and French oak barrels, where fermentation would finish.

Maturation

The wine was aged in new oak for 16 months. 40% American and 60% French oak first fill barrels.

Tasting Comments

A powerful wine with prominent notes of black and red berries, featuring spicy undertones of cinnamon and vanilla. The palate is full with dense fruit and a integrated presence of wood. Great balance with a smooth tannin structure, makes this truly an experience to remember. Suggested food pairings include grilled red meats, especially richer cuts like rib eye or rump. Wonderfully paired with hearty tomato based dishes and stews. Mature cheeses and blues with sweet preserves and nuts also compliment the ripe plum flavors in our signature Pinotage.

