



# ANURA



## Anura Syrah Mourvèdre Grenache 2022 Reserve

---

**Appellation** Simonsberg Paarl

**Cultivars** 33% Syrah (Shiraz), 33% Mourvedre, 33% Grenache

**Analysis**

Alc % by Vol  
13.78

Residual Sugar g/l  
3.3

Total Acid g/l  
5.5

Volatile Acidity g/l  
0.61

Free SO<sub>2</sub> mg/l  
24

Total SO<sub>2</sub> mg/l  
95

pH  
3.55

**Winemaking Process**

Fermentation initiated in small open-top oak vats with 20% of the total crush fermenting naturally and the balance using a commercial yeast on both the Shiraz and Mourvedre components. Regular pump overs and manual punch downs were done during fermentation to maximise flavour extraction.

**Maturation**

All the wine aged in French oak for 18 months, 30% new barrels with the rest in 2nd, 3rd and 4th fill barrels. All cultivars are handled separately till the final blend is made up for bottling.

**Tasting Comments**

A powerful combination of black cherry, mulberry and blackcurrant flavours combined with a subtle fragrance of dried peaches and star anise. Complex and smooth palate with a wonderfully long finish of spice, cigar box and dried fruits. Pairing suggestions include grilled meats, tomato-based pasta and stews, mature cheese and venison.

