



ANURA



Anura Pinot Grigio 2023

Appellation Simonsberg-Paarl

Cultivars Pinot Grigio

Analysis

Alc % by Vol
13

Residual Sugar g/l
1.7

Total Acid g/l
5.9

Volatile Acidity g/l
0.37

Free SO2 mg/l
31

Total SO2 mg/l
117

pH
3.39

Winemaking Process

Grapes are hand-sorted and lightly pressed before fermenting in stainless tanks at a low temperature to retain their fresh, fruity character.

Maturation

Matured on the lees for 3 months after fermentation before being racked and bottled.

Tasting Comments

Shows delicious floral honeysuckle, lemongrass and citrus fruit aromas. Fresh fruit, apricot and peach on the nose with soft floral flavours and spice on the palate. A refreshing, pleasantly smooth finish. Crisp, citrus acidity and a well-balanced palate, make the Anura Pinot Grigio the ideal aperitif or partner to oriental food and fresh canapes.

