



ANURA



Anura Chardonnay 2023

Appellation Western Cape

Cultivars Chardonnay

Analysis

Alc % by Vol
13.5

Residual Sugar g/l
1.7

Total Acid g/l
5.2

Volatile Acidity g/l
0.36

Free SO₂ mg/l
38

Total SO₂ mg/l
138

pH
3.60

Winemaking Process

Grapes are hand-picked early morning to keep the juice temperatures cool and preserve fresh, clean fruit flavours. Fermentation was initiated in French oak barrels (15%) using natural yeast and the balance was fermented in tank using, VIN 13, a commercial yeast.

Maturation

15% of the wine aged in 2nd and 3rd fill French oak barrels for 4 months after fermentation. After fermentation, 85% remained in the tank to preserve fresh fruit flavours and have a very lightly wooded wine once blended with the oak component.

Tasting Comments

Elegant lemon, lime and papaya flavours, combined with a floral bouquet and hints of spice and honey are integrated with a very subtle French oak and mineral aroma. This wine has a fresh, juicy palate and should be served chilled and paired beautifully with fresh fruit, salads, fish, light meals and sushi.

