



# ANURA



## Anura Pinot Grigio 2023

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**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.

