



# ANURA



## Anura Rose 2023

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**Appellation** Simonsberg Paarl

**Cultivars** Grenache Noir

**Analysis**

Alc % by Vol  
12.5

Residual Sugar g/l  
2.2

Total Acid g/l  
5.9

Volatile Acidity g/l  
0.42

Free SO<sub>2</sub> mg/l  
40

Total SO<sub>2</sub> mg/l  
119

pH  
3.29

**Winemaking Process**

Grapes are hand-picked and grape-must handled in a reductive process (without oxygen exposure). The must is then pressed very lightly to ensure a light-coloured juice with fresh fruit flavours. Fermented in stainless steel tanks with carefully monitored temperature control.

**Maturation**

The wine is raked off the lees after fermentation in tank to ensure fresh, clean, fruit flavours are preserved.

**Tasting Comments**

This Rose displays an explosion of fresh tropical fruit with hints of cherries and strawberries. This crisp dry wine has a subtle sweetness both on the nose and the palate, it is full yet refreshing with a lingering strawberry finish.

