



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 SO2 mg/l
24

Total SO2 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.

