



# ANURA



## Anura Shiraz 2022 Reserve

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**Appellation** Simonsberg-Paarl

**Cultivars** Shiraz (Syrah)

**Analysis**

Alc % by Vol  
13.39

Residual Sugar g/l  
2.8

Total Acid g/l  
5.6

Volatile Acidity g/l  
0.70

Free SO<sub>2</sub> mg/l  
25

Total SO<sub>2</sub> mg/l  
76

pH  
3.61

**Winemaking Process**

Fermentation initiated in small open-top oak vats with 20% of the total crush fermenting naturally and the balance using commercial yeast. Regular pump overs and manual punch downs were done during fermentation to maximise flavour extraction.

**Maturation**

Wine aged in French oak for 18 months, 30% new barrels with the rest in 2nd, 3rd and 4th fill barrels.

**Tasting Comments**

Powerful combination of sweet cherry, mulberry and blackcurrant flavours combined with a subtle fragrance of dried peaches and star anise. This rich, spicy wine has a wonderfully complex finish with cinnamon, cloves and apricot lingering on the palate.

