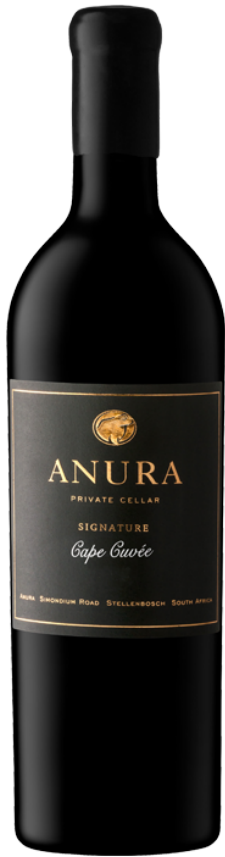




ANURA



Anura Cape Cuvée 2018 Signature

Appellation Simonsberg Paarl

Cultivars 38% Pinotage 31% Syrah 31% Cabernet Sauvignon

Analysis

Alc % by Vol
14.5

Residual Sugar g/l
2.6

Total Acid g/l
5.7

Volatile Acidity g/l
0.85

Free SO2 mg/l
2

Total SO2 mg/l
30

pH
3.62

Winemaking Process

All grapes harvested by hand and then chilled down to 2-4C before being destemmed and crushed into open top fermentation tanks. Cold soaked in tank for 2 days before allowing fermentation to initiate in order for maximum extraction. Fermentation is temperature controlled and punch downs are performed on the tanks four times per day. The wine spends a further three weeks on the skins post fermentation for further flavour development. After being pressed the wine goes through malolactic fermentation in barrel.

Maturation

The Pinotage component was aged in new/first fill 225L American oak barrels for 20 months. The Syrah and Cabernet components were both aged in French oak barrels, 33% new and the rest equally split in 2nd and 3rd fill 225L barrels for 20 months.

Tasting Comments

A concentrated complex wine with flavours of red cherries, perfumed cigar smoke and layers of dark chocolate. The wine is full, rich and well balanced on the mid palate and finishes off with a lingering dark fruit aftertaste. Paired beautifully with grilled red meats, rich tomato based dishes, matured cheeses with preserves and barbecue.

Awards

- 4.5 Stars John Platter

