



ANURA



Anura Cabernet Sauvignon 2017 Signature

Appellation Simonsberg Paarl

Cultivars Cabernet Sauvignon

Analysis

Alc % by Vol
15

Residual Sugar g/l
3.2

Total Acid g/l
6

Volatile Acidity g/l
0.74

Free SO₂ mg/l
0

Total SO₂ mg/l
34

pH
3.67

Winemaking Process

The grapes were hand harvested, destemmed, and sorted through a sorting table, removing all unripe berries, stems and leaves to ensure only healthy berries go into the fermenting tank. Cold soaking was done for 36 hours. Commercial yeast was used to inoculate the tank and fermenting took place in 5-ton open fermenters. After fermentation the wine was kept on the skins for 3 more weeks, extracting maximum flavour and colour.

Maturation

Malo Lactic fermentation was finished in the barrel. 22 Months of barrel maturation with 60% new French oak barrels and the balance matured in 2nd and 3rd fill barrels.

Tasting Comments

This Cabernet Sauvignon exhibits an abundance of cassis, blackcurrant and raspberry. This complex, yet elegant wine has delicious fruit flavours with hints of spice and tobacco. Paired well with mature flavoured cheeses and preserves or rich stews and grilled red meats. Drink now or will benefit with age for a further 10-15 years.

