



ANURA



Anura Sauvignon Blanc 2024

Appellation Western Cape

Cultivars Sauvignon Blanc

Analysis

Alc % by Vol
12.86

Residual Sugar g/l
1.8

Total Acid g/l
5.6

Volatile Acidity g/l
0.33

Free SO2 mg/l
33

Total SO2 mg/l
113

pH
3.32

Winemaking Process

All bunches were destemmed and gently pressed using a vacuum press. Grapes hand-picked and chilled to -1C overnight. The grape must/juice is handled in a reductive manner (free of oxygen) and kept chilled to preserve delicate aromas, with minimum sulphur additions. Fermentation initiated in Stainless steel tanks, 5 different batches fermented using different commercial yeasts with the temperature automatically controlled at 14C-14.5CC throughout fermentation.

Maturation

After fermentation the wine is matured on the lees for 3 months. Mixed frequently during the maturation period to add a creamy, tangy texture to the wines character.

Tasting Comments

A Sauvignon Blanc with mineral, grassy, green fig tones combined with pineapple, lemon, and granadilla, grapefruit flavours. This wine has a fresh, crispy acidity, which is supported by well-rounded juicy, refreshing palate. Beautifully paired with canapes, salads, seafood, poultry, sushi and fresh fruits.

