



# ANURA



## Anura Merlot 2022 Reserve

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**Appellation** Simonsberg-Paarl

**Cultivars** Merlot

**Analysis**

Alc % by Vol 14.5	Residual Sugar g/l 2.7	Total Acid g/l 6.6	Volatile Acidity g/l 0.54
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Free SO2 mg/l 18	Total SO2 mg/l 78	pH 3.37
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**Winemaking Process**

Fermentation initiated in 500l open top barrels after a 48 hour cold maceration period. 20% of the total crush fermented naturally and the balance inoculated with commercial yeast. Regular manual punch downs done 4-5 times a day for colour and flavour extraction from the skins. Grapes handpicked very ripe from a unique vineyard on Anura, "Block 10", which consistently produces our finest, award winning merlot.

**Maturation**

Wine aged in French oak for 18 months in 1st, 2nd & 3rd fill barrels. (60% new oak)

**Tasting Comments**

Anura Merlot has copious amounts of ripe blackberry, red berry and blackcurrant flavours. Hints of herbal and violet aromas are folded into layers of dark chocolate, including some meaty/spicy aroma on the nose. This full-bodied, well-balanced wine and has a long lingering flavour of berries and mint leaves.

Food pairing suggestions include grilled red meats, tomato based pasta sauces, BBQ and strong mature cheeses.

