



# ANURA



## Anura Cabernet Sauvignon 2021 Reserve

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**Appellation** Western Cape

**Cultivars** Cabernet Sauvignon

**Analysis**

Alc % by Vol  
14.69

Residual Sugar g/l  
3.8

Total Acid g/l  
5.4

Volatile Acidity g/l  
0.77

Free SO<sub>2</sub> mg/l  
15

Total SO<sub>2</sub> mg/l  
83

pH  
3.75

**Winemaking Process**

Fermentation initiated in small open-top stainless steel tanks with 20% of the total crush fermenting naturally and the balance inoculated with commercial yeast. Kept on the skins as long as possible after fermentation for further flavour extraction and development.

**Maturation**

Wine matured in French oak for 20 months using 1st, 2nd & 3rd fill barrels. 40% new oak, rest in 2nd and 3rd fill.

**Tasting Comments**

An elegant example of this noble variety, showing layers of ripe blackcurrants, red berry, mulberry and cherry flavours with hints of cedar and walnuts. A balanced wine with lots of fruit and fine notes of spice and tobacco on the palate. This wine displays a smooth, complex finish.

