



ANURA



Anura Brut 2017 - Methode Cap Classique

Appellation Western Cape

Cultivars Chardonnay 60% and Pinot Noir 40%

Analysis

Alc % by Vol
11.78

Residual Sugar g/l
3.4

Total Acid g/l
6.3

Volatile Acidity g/l
0.4

Total SO2 mg/l
28

pH
3.32

Winemaking Process

Grapes all picked by hand in the cool early morning. The Chardonnay component came from 2 blocks of vineyard, in different regions, one being Anura Vineyards, Simonsberg-Paarl and the other from the Robertson district. (The Pinot Noir portion all came from Anura). Bunches are lightly pressed whole; only using the cuvee (500L/ton). The juice is handled carefully with minimum exposure to oxygen to preserve the delicate flavours of the juice, with no sulphur added.

Maturation

15% of the total blend was fermented in 2nd and 3rd fill French oak barrels, the rest in stainless tanks. Bottled shortly after primary fermentation. After the second fermentation this wine was kept on the lees for 4 years or more before disgorgement.

Tasting Comments

An extremely dry Cap Classique made from a classic blend of Chardonnay and Pinot Noir. This sparkling wine brings together crisp green apple notes, cinnamon spice and a subtle biscuit, yeast character. Serve chilled and enjoy paired with fresh fruit, smoked trout or sushi.

Awards

- Michelangelo
- Veritas

