



# ANURA



## Anura Chardonnay 2024

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**Appellation** Simonsberg Paarl

**Cultivars** Chardonnay

**Analysis**

Alc % by Vol  
12.66

Residual Sugar g/l  
3.3

Total Acid g/l  
6.9

Volatile Acidity g/l  
0.72

Free SO2 mg/l  
17

Total SO2 mg/l  
112

pH  
3.35

**Winemaking Process**

Grapes are hand-picked early in the morning to keep the juice temperatures cool and preserve fresh, clean fruit flavours. Fermentation was initiated in French oak barrels (15%) using natural yeast, and the balance was fermented in a tank using VIN 13, a commercial yeast.

**Maturation**

15% of the wine aged in 2nd and 3rd-fill French oak barrels for 4 months after fermentation. After fermentation, 85% remained in the tank to preserve fresh fruit flavours and have a very lightly wooded wine once blended with the oak component.

**Tasting Comments**

Elegant lemon, lime, and papaya flavours are harmoniously blended with a floral bouquet, subtle hints of spice and honey, and a very subtle French oak and mineral aroma. This wine boasts a refreshing and juicy palate, making it perfect for serving chilled. It pairs excellently with fresh fruits, salads, fish, light meals, and even sushi.

