



ANURA

Anura Pinot Grigio 2024



Appellation Simonsberg-Paarl

Cultivars Pinot Grigio

Analysis

Alc % by Vol
13.49

Residual Sugar g/l
2.0

Total Acid g/l
5.9

Volatile Acidity g/l
0.29

Free SO₂ mg/l
38

Total SO₂ mg/l
112

pH
3.37

Winemaking Process

Grapes are hand-sorted and lightly pressed before fermenting in stainless tanks at a low temperature to retain their fresh, fruity character.

Maturation

Matured on the lees for 3 months after fermentation before being racked and bottled.

Tasting Comments

Shows delicious floral honeysuckle, lemongrass, and citrus fruit aromas. Fresh fruit, apricot, and peach on the nose with soft floral flavours and spice on the palate. A refreshing, pleasantly smooth finish. Crisp, citrus acidity, and a well-balanced palate make the Anura Pinot Grigio the ideal aperitif or partner to oriental food and fresh canapés.

