



# ANURA



## Anura Chenin Blanc Reserve 2023

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**Appellation** Simonsberg Paarl

**Cultivars** Chenin Blanc

**Analysis**

Alc % by Vol  
12.6

Residual Sugar g/l  
4.2

Total Acid g/l  
6.0

Volatile Acidity g/l  
0.76

Free SO<sub>2</sub> mg/l  
37

Total SO<sub>2</sub> mg/l  
105

pH  
3.63

**Winemaking Process**

Grapes are all handpicked from our certified heritage vineyard planted in 1981. Grape must handled reductively (no oxygen exposure) and kept chilled to preserve aromas. Minimum sulphur additions throughout the winemaking process. Juice is pressed using a vacuum press at very low pressure. Fermentation initiated in barrels, 5 different batches fermented warm (18-20C) with various commercial yeasts.

**Maturation**

Wine matured on the yeast lees for 6 months in 33% new French oak barrels and the rest in 2nd and 3rd fill barrels.

**Tasting Comments**

A rich white wine with lemon, pineapple and kiwi fruit flavours, as well as honey and Botrytis notes. Subtle oak flavours are balanced with hints of citrus, papaya and thyme. Melon and orange blossom are complemented with mineral aromas. The components of this wine are well integrated with a good acidity, a lingering spicy finish and a touch of sweetness. Beautifully paired with sushi, fish dishes, seafood and mild green curry.

