



# ANURA



## Anura Sangiovese Reserve 2023

---

**Appellation** Simonsberg Paarl

**Cultivars** Sangiovese

**Analysis**

Alc % by Vol  
13.84

Residual Sugar g/l  
2.7

Total Acid g/l  
5.3

Volatile Acidity g/l  
0.46

Free SO<sub>2</sub> mg/l  
25

Total SO<sub>2</sub> mg/l  
95

pH  
3.51

**Winemaking Process**

Grapes were picked at 25.5°B by hand from a single vineyard parcel. The Sangiovese vineyards on Anura are north-east facing with rich Tukula soil. Grapes are destemmed and then chilled for cold maceration, which lasts for 2 days. Fermentation takes place with natural yeasts in open-top 500L barrels. Manual punch downs are done 4-5 times per day.

**Maturation**

Malolactic fermentation takes place in the barrel and then matured in French oak for 20 months (3rd and 4th fill). The 2023 vintage produced 2,500 bottles.

**Tasting Comments**

A complex medium bodied 100% Sangiovese. Warm blackberry, mulberry and caramel aromas with spicy herbal undertones of tomato leaf. A long palate of candied cherries, roasted coffee beans, cocoa and spice. Best paired with venison, tomato-based pasta, or stews. Delicious with your cheese board, namely our creamy Forest Hill Camembert or mature Mountain Cheese, with a sweet fig preserve.

