



ANURA



Anura Chenin Blanc Reserve 2025

Appellation Simonsberg Paarl

Cultivars Chenin Blanc

Analysis

Alc % by Vol
13.9

Residual Sugar g/l
3.4

Total Acid g/l
6.6

Volatile Acidity g/l
0.75

Free SO₂ mg/l
18

Total SO₂ mg/l
119

pH
3.51

Winemaking Process

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



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