ANURA

Anura Merlot 2022 Reserve

Appellation
Simonsberg-Paarl

Cultivars
Merlot

Analysis

Alc % by Vol 14.5	Residual Sugar g/l 2.7	Total Acid g/l 6.6	Volatile Acidity g/l 0.54
Free SO2 mg/l 18	Total SO2 mg/l 78	pH 3.37	

Winemaking Process
Fermentation initiated in 500l open top barrels after a 48 hour cold maceration period. 20% of the total crush fermented naturally and the balance inoculated with commercial yeast. Regular manual punch downs done 4-5 times a day for colour and flavour extraction from the skins. Grapes handpicked very ripe from a unique vineyard on Anura, "Block 10", which consistently produces our finest, award winning merlot.

Maturation
Wine aged in French oak for 18 months in 1st, 2nd & 3rd fill barrels. (60% new oak)

Tasting Comments
Anura Merlot has copious amounts of ripe blackberry, redberry and blackcurrant flavours. Hints of herbal and violet aromas are folded into layers of dark chocolate, including some meaty/spicy aroma on the nose. This full-bodied, well-balanced wine has a long lingering flavour of berries and mint leaves.
Food pairing suggestions include grilled red meats, tomato-based pasta sauces, BBQ and strong mature cheeses.