ANURA

Anura Chardonnay 2025

Appellation Simonsberg Paarl

Cultivars Chardonnay

Analysis

Alc % by Vol 12.75	Residual Sugar g/l 2.6	Total Acid g/l 4.5	Volatile Acidity g/l 0.25
Free SO2 mg/l 30	Total SO2 mg/l 148	pH 3.67	

Winemaking Process Grapes are hand-picked early in the morning to keep the juice temperatures cool and preserve fresh, clean fruit flavours. Fermentation was initiated in French oak barrels (15%) using natural yeast, and the balance was fermented in a tank using VIN 13, a commercial yeast.

Maturation 15% of the wine aged in 2nd and 3rd-fill French oak barrels for 4 months after fermentation. After fermentation, 85% remained in the tank to preserve fresh fruit flavours and have a very lightly wooded wine once blended with the oak component.

Tasting Comments Elegant lemon, lime, and papaya flavours are harmoniously blended with a floral bouquet, subtle hints of spice and honey, and a very subtle French oak and mineral aroma. This wine boasts a refreshing and juicy palate, making it perfect for serving chilled. It pairs excellently with fresh fruits, salads, fish, light meals, and even sushi.