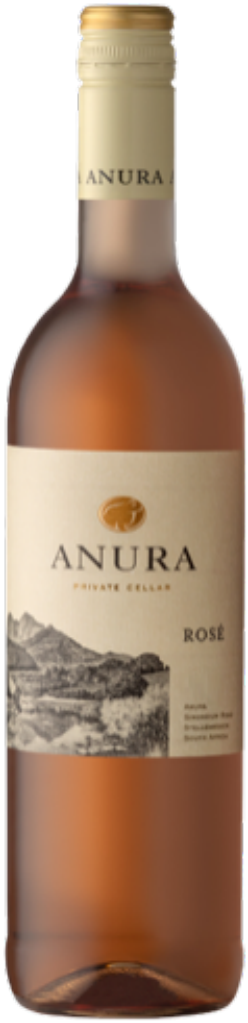
ANURA



Anura Rose 2024

Appellation Simonsberg Paarl

Cultivars Grenache Noir

Analysis

Alc % by Vol 12.5	Residual Sugar g/l 2.2	Total Acid g/l 5.9	Volatile Acidity g/l 0.42
Free SO2 mg/l 40	Total SO2 mg/l 119	pH 3.29	

Winemaking Process Grapes are hand-picked and grape-must handled in a reductive process (without oxygen exposure). The must is then pressed very lightly to ensure a light-coloured juice with fresh fruit flavours. Fermented in stainless steel tanks with carefully monitored temperature control.

Maturation The wine is racked off the lees after fermentation in tank to ensure fresh, clean, fruit flavours are preserved.

Tasting Comments This Rose displays an explosion of fresh tropical fruit with hints of cherries and strawberries. This crisp dry wine has a subtle sweetness both on the nose and the palate, it is full yet refreshing with a lingering strawberry finish.