ANURA

Anura Pinot Grigio 2025

Appellation

Simonsberg-Paarl

Cultivars

Pinot Grigio

Analysis

Alc % by Vol 13.49	Residual Sugar g/l 2.0	Total Acid g/l 5.9	Volatile Acidity g/l 0.29
Free SO2 mg/l 38	Total SO2 mg/l 112	pH 3.37	

Winemaking Process

Grapes are hand-sorted and lightly pressed before fermenting in stainless tanks at a low temperature to retain their fresh, fruity character.

Maturation

Matured on the lees for 3 months after fermentation before being racked and bottled.

Tasting Comments

Shows delicious floral honeysuckle, lemongrass, and citrus fruit aromas. Fresh fruit, apricot, and peach on the nose with soft floral flavours and spice on the palate. A refreshing, pleasantly smooth finish. Crisp, citrus acidity, and a well-balanced palate make the Anura Pinot Grigio the ideal aperitif or partner to oriental food and fresh canapés.