



ANURA



Anura Syrah Mourvèdre Grenache 2023 Reserve

Appellation	Simonsberg Paarl			
Cultivars	49% Syrah (Shiraz), 42% Mourvedre, 9% Grenache			
Analysis	Alc % by Vol 13.74	Residual Sugar g/l 3.7	Total Acid g/l 5.5	Volatile Acidity g/l 0.59
	Free SO2 mg/l 18	Total SO2 mg/l 93	pH 3.47	
Winemaking Process	Fermentation was initiated in small open-top oak vats, with 20% of the total crush fermenting naturally and the balance using a commercial yeast on both the Shiraz and Mourvèdre components. Regular pump-overs and manual punch-downs were done during fermentation to maximise flavour extraction.			
Maturation	All the wine is aged in French oak for 18 months, with 30% new barrels and the rest in 2nd, 3rd, and 4th fill barrels. All cultivars are handled separately until the final blend is made up for bottling.			
Tasting Comments	A powerful combination of black cherry, mulberry, and blackcurrant flavours combined with a subtle fragrance of dried peaches and star anise. Complex and smooth palate with a wonderfully long finish of spice, cigar box, and dried fruits. Pairing suggestions include grilled meats, tomato-based pasta and stews, mature cheese, and venison.			

