ANURA

Anura Sauvignon Blanc 2025

Appellation Western Cape

Cultivars Sauvignon Blanc

Analysis

Alc % by Vol	Residual Sugar g/l	Total Acid g/l	Volatile Acidity g/l
12.23	2.0	6.2	0.23

Free SO2 mg/l	Total SO2 mg/l	pH
33	110	3.24

Winemaking Process All bunches were destemmed and gently pressed using a vacuum press. Grapes hand-picked and chilled to -1C overnight. The grape must/juice is handled in a reductive manner(free of oxygen) and kept chilled to preserve delicate aromas, with minimum sulphur additions. Fermentation initiated in Stainless steel tanks, 5 different batches fermented using different commercial yeasts with the temperature automatically controlled at 14C-14.5CC throughout fermentation.

Maturation After fermentation the wine is matured on the lees for 3 months. Mixed frequently during the maturation period to add a creamy, tangy texture to the wines character.

Tasting Comments A Sauvignon Blanc with mineral, grassy, green fig tones combined with pineapple, lemon, and granadilla, grapefruit flavours. This wine has a fresh, crispy acidity, which is supported by well-rounded juicy, refreshing palate. Beautifully paired with canapes, salads, seafood, poultry, sushi and fresh fruits.