



ANURA



Anura Sauvignon Blanc 2025

Appellation	Western Cape			
Cultivars	Sauvignon Blanc			
Analysis	Alc % by Vol 12.23	Residual Sugar g/l 2.0	Total Acid g/l 6.2	Volatile Acidity g/l 0.23
	Free SO2 mg/l 33	Total SO2 mg/l 110	pH 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.			

