



ANURA



Anura Brut 2020 - Methode Cap Classique

Appellation	Western Cape			
Cultivars	Chardonnay 60% and Pinot Noir 40%			
Analysis	Alc % by Vol 11.78	Residual Sugar g/l 3.4	Total Acid g/l 6.3	Volatile Acidity g/l 0.4
	Total SO2 mg/l 28	pH 3.32		
Winemaking Process	The grapes were hand-harvested in the cool of the early morning to preserve freshness and natural acidity. The Chardonnay component was sourced from two carefully selected vineyard blocks in distinct regions — one from Anura Vineyards on the Simonsberg-Paarl and the other from the Robertson district — while the Pinot Noir was grown exclusively on Anura. Whole bunches were gently pressed, with only the cuvée fraction retained (500L per ton). The juice was handled with exceptional care and minimal oxygen exposure to protect its delicate aromatics and purity of fruit, with no sulphur added at this stage.			
Maturation	15% of the total blend was fermented in 2nd and 3rd fill French oak barrels, the rest in stainless tanks. Bottled shortly after primary fermentation. After the second fermentation this wine was kept on the lees for 4 years or more before disgorgement.			
Tasting Comments	A beautifully dry and refined Cap Classique, crafted from the classic blend of Chardonnay and Pinot Noir. Fine bubbles lift elegant notes of crisp green apple, citrus blossom and subtle brioche, with hints of biscuit and gentle spice adding depth and complexity. The palate is fresh, precise and beautifully balanced, finishing long and graceful. Best served well chilled with oysters, smoked trout or sushi.			

Awards

- Michelangelo
- Veritas



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