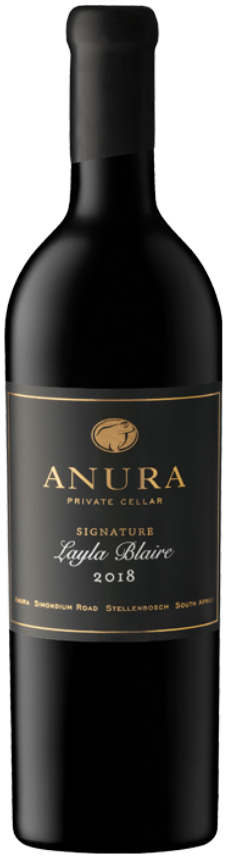
ANURA

Anura Layla Blaire Signature 2022



Appellation

Simonsberg Paarl

Cultivars

Cabernet Sauvignon, Merlot, Petit Verdot, Malbec

Analysis

Alc % by Vol 14.5	Residual Sugar g/l 3.4	Total Acid g/l 6.0	Volatile Acidity g/l 0.65
Free SO2 mg/l 0	Total SO2 mg/l 36	pH 3.46	

Winemaking Process

Layla Blaire is a classic estate-grown Bordeaux-style blend of 40% Cabernet Sauvignon, 30% Merlot, 20% Malbec and 10% Petit Verdot. Each varietal was fermented and matured individually, allowing every component to develop its own distinct structure, depth and aromatic profile before final blending. Fermentation was carried out in small open-top stainless steel tanks, with carefully timed punch-downs and pump-overs throughout to ensure gentle yet thorough extraction of colour, tannin and flavour. The final assemblage was crafted with precision, bringing together the elegance, richness and balance that define the wine.

Maturation

After the wine completed fermentation it then remained in tanks on the skins for a further 2 weeks before being racked off the skins and sent to barrel. The wine is then matured in French Oak barrels (225L) for 20 months. A combination of 10% new with the remaining wine aged in 2nd and 3rd fill barrels. This ensures a good balance of toasty oak flavour, combined with the ripe black fruits associated with Anura's noble varieties

Tasting Comments

A fitting tribute to Anura’s proud Bouma family heritage, Layla Blaire brings together the estate’s finest noble varietals in a timeless Bordeaux-style blend. Deeply expressive and beautifully layered, it opens with concentrated aromas of blackcurrant, ripe plum and dark berry fruit, underpinned by elegant notes of vanilla, toffee and subtle oak spice. The palate is rich and full-bodied, with a rounded, velvety mouthfeel and refined structure. Fine, polished tannins frame the wine beautifully, leading to a long, graceful finish marked by both depth and balance. Equally suited to relaxed indulgence or the table, it pairs effortlessly with grilled meats, rich pasta dishes, mature cheeses and charcuterie.