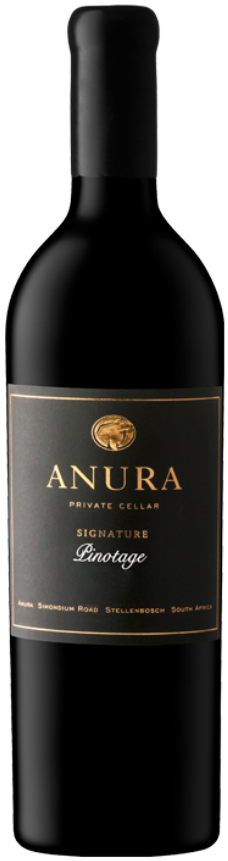
ANURA

Anura Pinotage 2022 Signature



Appellation

Simonsberg Paarl

Cultivars

Pinotage

Analysis

Alc % by Vol 13.49	Residual Sugar g/l 2.2	Total Acid g/l 5.7	Volatile Acidity g/l 0.78
Free SO2 mg/l 19	Total SO2 mg/l 104	pH 3.53	

Winemaking Process

Sourced from a single north-west facing vineyard block rooted in Tukulu soils, the fruit for this Pinotage was hand-harvested in mid-February at optimal ripeness. After 48 hours of cold soaking, fermentation was initiated in 5-ton open-top fermenters with selected commercial yeast. Regular pump-overs and manual punch-downs were carried out throughout fermentation to maximise colour, flavour and structure. The wine was pressed early off the skins and transferred to all-new 225-litre American and French oak barrels, where fermentation was completed, enhancing richness, texture and complexity.

Maturation

The wine was aged in new oak for 16 months. 40% American and 60% French oak first fill barrels.

Tasting Comments

A bold and luxurious expression of Pinotage, layered with ripe black and red berry fruit, plum and subtle notes of cinnamon and vanilla. The palate is rich and full, with dense fruit concentration, beautifully integrated oak and a smooth, polished tannin structure. Powerful yet balanced, it finishes long, elegant and deeply satisfying. Best enjoyed with grilled red meats, hearty tomato-based dishes, slow-cooked stews, or mature cheeses with preserves and nuts.