



ANURA



Anura Malbec 2024 Reserve

Appellation Simonsberg-Paarl

Cultivars Malbec

Analysis

Alc % by Vol 14	Residual Sugar g/l 2.6	Total Acid g/l 5.6	Volatile Acidity g/l 0.63
Free SO2 mg/l 25	Total SO2 mg/l 64	pH 3.45	

Winemaking Process

The fruit was fermented in a small open-top tank, allowing for careful extraction and hands-on cellar management. Prior to fermentation, the grapes were meticulously hand-sorted over a vibration table to ensure that only the highest quality berries were selected. After 48 hours of cold maceration, fermentation was initiated with selected commercial yeast. A combination of regular pump-overs and manual punch-downs was employed throughout fermentation to build colour, texture and aromatic intensity. Once fermentation was complete, the wine was left on the skins for an additional 30 days, enhancing concentration, structure and layered complexity.

Maturation

Wine was aged in oak for 20 months; 30% new French oak barrels and the rest in 3rd and 4th fill barrels.

Tasting Comments

A rich and expressive Malbec Reserve with alluring aromas of ripe plum, mulberry and subtle marzipan. The palate is generous and velvety, with layers of dark fruit, liquorice spice and dried peach unfolding across a smooth, lingering finish. Elegant yet approachable, it pairs beautifully with grilled meats, hearty tomato-based dishes, slow-cooked stews, or a mature cheese board with sweet preserves — and is always a natural choice for the braai.



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