ANURA

Anura Shiraz 2023 Reserve

Appellation

Simonsberg-Paarl

Cultivars

Shiraz (Syrah)

Analysis

Alc % by Vol 13.22	Residual Sugar g/l 2.4	Total Acid g/l 5.6	Volatile Acidity g/l 0.59
Free SO2 mg/l 27	Total SO2 mg/l 94	pH 3.43	

Winemaking Process

Fermentation initiated in small open-top oak vats with 20% of the total crush fermenting naturally and the balance using commercial yeast. Regular pump overs and manual punch downs were done during fermentation to maximise flavour extraction.

Maturation

Wine aged in French oak for 18 months, 30% new barrels with the rest in 2nd, 3rd and 4th fill barrels.

Tasting Comments

Powerful combination of sweet cherry, mulberry and blackcurrant flavours combined with a subtle fragrance of dried peaches and star anise. This rich, spicy wine has a wonderfully complex finish with cinnamon, cloves and apricot lingering on the palate.