ANURA

Anura Pinotage Shiraz 2024

Appellation

Simonsberg Paarl

Cultivars

Pinotage 60% Syrah (Shiraz) 40%

Analysis

Alc % by Vol 14.66	Residual Sugar g/l 3.3	Total Acid g/l 5.7	Volatile Acidity g/l 0.83
Free SO2 mg/l 15	Total SO2 mg/l 94	pH 3.62	

Winemaking Process

Fermentation initiated in open-top stainless tanks using a commercial yeast on both the Shiraz and Pinotage. Pump overs and manual punch downs with regular intervals done during fermentation to maximise extraction.

Maturation

All the wine aged in French oak for 12 months using 2nd, 3rd, and 4th fill barrels. Both cultivars handled separately before final blending, followed by bottling.

Tasting Comments

Rich aromas of spice, plum, and dark fruit. A balanced wine with overtones of toasty oak, black pepper, and lingering coffee and chocolate flavours. Pair with most grilled red meats, BBQ, smoked meats, mature cheeses, and dark chocolate.