ANURA

Anura Petit Verdot 2022 Reserve

Appellation Simonsberg-Paarl

Cultivars Petit Verdot

Analysis

Alc % by Vol 14.1	Residual Sugar g/l 2.8	Total Acid g/l 5.4	Volatile Acidity g/l 0.69
Free SO2 mg/l 2	Total SO2 mg/l 9	pH 3.5	

Winemaking Process Fermentation initiated in a small, 4 ton open-top stainless tank. With limited quantities of this grape from a single block of vineyard on the farm, grapes were handled carefully, and fermented with commercial yeast. Pump overs and manual punch downs were done regularly to maximise flavour extraction. Wine is left on the skins after fermentation for 30 days to further soften tannins and integrate flavour.

Maturation Wine aged in French oak for 24 months, 30% new barrels with the rest in 2nd, 3rd and 4th fill barrels.

Tasting Comments Sweet cassis and ripe plums on the nose give way to juicy raspberry flavours with subtle hints of cedar and walnuts on the palate. A full bodied wine with excellent tannin structure and the ability to age beautifully over the next decade.