



ANURA



Anura Pinotage 2023 Reserve

Appellation Simonsberg-Paarl

Cultivars Pinotage

Analysis

Alc % by Vol
14.76

Residual Sugar g/l
2.2

Total Acid g/l
4.6

Volatile Acidity g/l
0.61

Free SO2 mg/l
32

Total SO2 mg/l
69

pH
3.76

Winemaking Process

Grapes are planted on a north-west facing slope with a high potential, medium structure yellow-brown soil type (Tukulu). All were hand-picked mid-February. Fermentation initiated in 500l open-top oak barrels with 20% of the total crush fermenting naturally and the balance with commercial yeast. Pump overs and manual punch downs with regular intervals were done during fermentation to maximise extraction of flavour. Wine pressed early off the skins, leaving a higher RS, into all new 225l American oak and French oak barrels, where fermentation would finish.

Maturation

All the wine was aged in new and 2nd fill oak barrels for 16 months. This wine uses a combination of 40% American and 60% French oak.

Tasting Comments

Rich, aromatic nose, complimented by lush, juicy fruit. A velvety palate with prominent notes of black and red berries, featuring spicy undertones of cinnamon. Dense fruit, an integrated presence of wood, and great balance make this one of the most sought-after wines in the Anura stable. Suggested food pairings include grilled red meats, especially richer cuts like rib eye or rump. Wonderfully paired with hearty tomato-based dishes and stews. Mature cheeses and blues with sweet preserves and nuts also complement the ripe plum flavours in our Pinotage Reserve.

