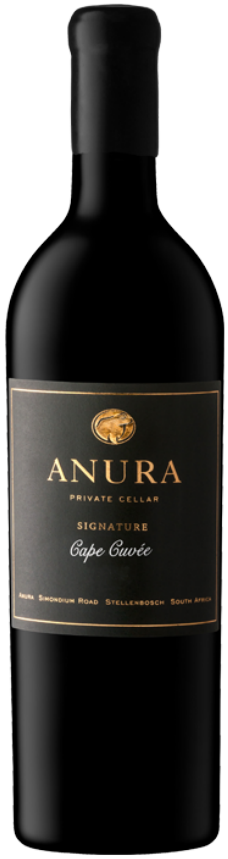
ANURA

Anura Cape Cuvee 2021 Signature



Appellation Simonsberg Paarl

Cultivars 38% Pinotage 31% Syrah 31% Cabernet Sauvignon

Analysis

Alc % by Vol 14.5	Residual Sugar g/l 2.6	Total Acid g/l 5.7	Volatile Acidity g/l 0.85
Free SO2 mg/l 2	Total SO2 mg/l 30	pH 3.62	

Winemaking Process Cape Cuvée is a Cape-style blend of 38% Pinotage, 31% Syrah and 31% Cabernet Sauvignon. The fruit was hand-harvested and chilled to 2–4°C before being destemmed and crushed into open-top fermenters. After a two-day cold soakto maximise colour and flavour extraction, fermentation was carried out under controlled temperatures with manual punch-downs four times daily. The wine remained on the skins for a further three weeks after fermentation to build depth and complexity, before being pressed and transferred to barrel for malolactic fermentation. The final blend was assembled to capture both richness and balance in a distinctly South African style.

Maturation The Pinotage component was aged in new/first fill 225L American oak barrels for 20 months. The Syrah and Cabernet components were both aged in French oak barrels, 33% new and the rest equally split in 2nd and 3rd fill 225L barrels for 20 months.

Tasting Comments A rich and concentrated Cape blend, layered with flavours of ripe red cherry, dark berry fruit and subtle dark chocolate, lifted by elegant hints of perfumed cigar smoke and savoury spice. The palate is full, smooth and beautifully balanced, with a generous mid-palate and a long, lingering finish of dark fruit and quiet complexity. An excellent match for grilled red meats, rich tomato-based dishes, barbecue, or mature cheeses with preserves.

Awards

- 4.5 Stars John Platter