ANURA

Anura Legato 2022

Appellation

Simonsberg Paarl

Cultivars

Merlot 42,5% Cabernet Sauvignon 42,5% Petit Verdot 15%

Analysis

Alc % by Vol 13.5	Residual Sugar g/l 3.0	Total Acid g/l 5.8	Volatile Acidity g/l 0.69
Free SO2 mg/l 14	Total SO2 mg/l 102	pH 3.48	

Winemaking Process

Fermentation initiated in open-top stainless steel tanks before being innoculated using commercial yeast. Pump overs and manual punch downs done at regular intervals during fermentation to maximise flavour extraction. Both cultivars were fermented and handled separately throughout the winemaking process until final blending before bottling.

Maturation

After fermentation and pressing, the wine is aged in French oak for 16 months; 5% new oak with the rest in 2nd, 3rd and 4th fill barrels. The wine remains on the lees throughout maturation and is never racked until final blending before bottling.

Tasting Comments

Legato is a musical term meaning 'smoothly connected' which is precisely what this classic blend of Merlot and Cabernet Sauvignon is! Full, ripe blackberry aromas combined with cooked plum and anise undertones. A soft, rich mid palate of blueberry and hint of orange peel. Lingering touch of cloves, dark chocolate and spice on the finish.
Pair with grilled meats, venison, poultry, BBQ and rich stews.