ANURA

Anura Arpeggio 2022

Appellation

Simonsberg Paarl

Cultivars

Shiraz 85% Grenache 9% Carignan 6%

Analysis

Alc % by Vol 13.8	Residual Sugar g/l 2.6	Total Acid g/l 5.5	Volatile Acidity g/l 0.49
Free SO2 mg/l 30	Total SO2 mg/l 110	pH 3.36	

Winemaking Process

This blend of Shiraz, Grenache and Carignan is fermented separately and then blended before bottling. Each variety is fermented in 5000-litre open-top tanks with regular punchdowns throughout to maximise colour and flavour extraction from the skins.

Maturation

This wine spent 12 months in 225l French oak barrels, 3rd & 4th fill as not to overpower the delicate, elegant flavours in this blend.

Tasting Comments

Inspired by the musical term *Arpeggio*, where individual notes combine to create perfect harmony, this wine offers vibrant flavours of ripe cherry, mulberry and blackcurrant, complemented by subtle spice and elegantly integrated French oak. Rich, smooth and beautifully balanced, it finishes with refined tannins and lasting fruit intensity. Enjoy with grilled meats, charcuterie, medium-flavoured cheeses, pizza or pasta.