ANURA

Anura Cabernet Sauvignon 2023

Appellation

Simonsberg Paarl

Cultivars

100% Cabernet Sauvignon

Analysis

Alc % by Vol 13.8	Residual Sugar g/l 3.2	Total Acid g/l 5.8	Volatile Acidity g/l 0.76
Free SO2 mg/l 12	Total SO2 mg/l 87	pH 3.54	

Winemaking Process

Grapes are all picked by hand and sorted mechanically using a vibration sorting table. The batch then goes through 2 days of cold maceration in a tank at between 5-10C in order to maximise flavour and colour extraction before fermentation. Fermentation is initiated by commercial yeast inoculation and is temperature controlled to 24C throughout the process. Post-fermentation, the wine is further matured on the skins for 2 weeks before a light pressing to separate the wine from the skins.

Maturation

Post fermentation, the wine is racked to French oak barrels, 225L 3rd, 4th, and 5th fill barrels. The use of oak is restrained as the focus of this Cabernet Sauvignon is to retain its clarity of fruit and dark, rich flavour profile. The duration of barrel maturation is 16 months.

Tasting Comments

A rich, ripe, full Cabernet Sauvignon with plenty of dark fruit, plums, and black currant flavour characteristics. Restrained use of French oak allows the fruit of this wine to remain centre stage. The oak contributes a spicy, toasty, cigar box character to the wine’s mid-palate and finish. Supple, easy-accessible tannins give this wine structure and are paired beautifully to grilled red meats, mature cheese, venison, and spicy tomato-based stews and pastas.