ANURA

# Anura Cabernet Sauvignon 2022 Reserve

**Appellation**
Western Cape

**Cultivars**
Cabernet Sauvignon

**Analysis**

| | | | |
|---|---|---|---|
| Alc % by Vol 14.03 | Residual Sugar g/l 4.6 | Total Acid g/l 5.6 | Volatile Acidity g/l 0.6 |
| Free SO2 mg/l 16 | Total SO2 mg/l 77 | pH 3.62 | |

**Winemaking Process**
Fermentation initiated in small open-top stainless steel tanks with 20% of the total crush fermenting naturally and the balance inoculated with commercial yeast. Kept on the skins as long as possible after fermentation for further flavour extraction and development.

**Maturation**
Wine matured in French oak for 20 months using 1st, 2nd & 3rd fill barrels. 40% new oak, rest in 2nd and 3rd fill.

**Tasting Comments**
A refined expression of Cabernet Sauvignon, displaying concentrated aromas of ripe blackcurrant, red berry, mulberry and cherry, elegantly framed by hints of cedar and toasted walnut. The palate is rich and beautifully structured, with layers of dark fruit, subtle spice and tobacco leading to a long, smooth and complex finish. Best enjoyed with grilled red meats, roast lamb, slow-cooked stews and mature cheeses.