ANURA

Anura Legato Reserve 2024

Appellation

Simonsberg Paarl

Cultivars

Cabernet Sauvignon 42% Merlot 31% Malbec 20% Petit Verdot 7%

Analysis

Alc % by Vol	Residual Sugar g/l	Total Acid g/l	Volatile Acidity g/l
14.71	3.4	5.8	0.72

Free SO2 mg/l	Total SO2 mg/l	pH
16	81	3.46

Winemaking Process

A blend of Cabernet Sauvignon 42% Merlot 31% Malbec 20% Petit Verdot 7%. Each variety was fermented separately in 5,000L stainless-steel tanks with regular manual punch-downs to ensure deep colour and flavour extraction from the skins. Following fermentation, the wines were pressed and matured in 225L French and American oak barrels for 18 months before blending.

Maturation

Cabernet Sauvignon, Merlot and Petit Verdot were matured in French oak for 18 months, while the Malbec spent its time in American oak, adding richness and warmth to the blend. Just 10% new oak was used, with the balance in third- and fourth-fill barrels, allowing the fruit to remain at the heart of the wine.

Tasting Comments

A beautifully composed blend of Cabernet Sauvignon, Merlot, Malbec, and Petit Verdot, offering aromas of sweet cassis, ripe plum, vanilla and cedar. The medium- to full-bodied palate reveals concentrated blackberry fruit, subtle dark chocolate, and fine tannins, culminating in a long, elegant finish. Enjoy now or cellar for up to 10 years under ideal conditions. Perfectly paired with slow-roasted lamb, grilled ribeye, venison and other richly flavoured red meats. Also an excellent companion to mature hard cheeses and hearty, slow-cooked dishes.