

WINE NOTES



Anura Pinotage Syrah 2017

Appellation Simonsberg Paarl

Cultivar(s) Pinotage 60% Syrah (Shiraz) 40%

Analysis	Alc % by Vol:	14.38
	Residual Sugar g/l:	2.2
	Total Acid g/l:	5.2
	Volatile Acidity g/l:	0.62
	Free SO ₂ mg/l:	32
	Total SO ₂ mg/l:	100
	pH:	3.6

Winemaking Process Fermentation initiated in open-top stainless tanks using a commercial yeast on both the Shiraz and Pinotage. Pump overs and manual punch downs with regular intervals done during fermentation to maximise extraction.

Maturation All the wine aged in French oak for 12 months using 2nd, 3rd and 4th fill barrels. Both cultivars handled separately before final blending followed by bottling.

Tasting Comments Rich aromas of spice, plum and dark fruit. A balanced wine with overtones of toasty oak, black pepper and lingering coffee and chocolate flavours.
Pair with most grilled red meats, BBQ, smoked meats, mature cheeses and dark chocolate.

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