

WINE NOTES



Anura Pinotage 2017

Appellation Simonsberg Paarl

Cultivar(s) Pinotage

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|-----------------|-----------------------------|------|
| Analysis | Alc % by Vol: | 15 |
| | Residual Sugar g/l: | 1.8 |
| | Total Acid g/l: | 4.4 |
| | Volatile Acidity g/l: | 0.61 |
| | Free SO ₂ mg/l: | 27 |
| | Total SO ₂ mg/l: | 64 |
| | pH: | 4.01 |

Winemaking Process Fermentation initiated in open-top stainless steel tanks, inoculated with commercial yeast. Pump overs and manual punch downs with regular intervals were done during fermentation to maximise flavour and colour extraction. This wine was left on its skins for an extended 21 days after fermentation before being sent to barrel.

Maturation Wine was aged in French oak for 14 months in 2nd, 3rd and 4th fill barrels.

Tasting Comments An elegant and aromatic nose, complimented by subtle, juicy fruit. A velvety palate with prominent notes of black and red berries, featuring spicy undertones of cinnamon. This wine shows great balance between oak and fruit flavour with a good tannin structure finish. Food pairing suggestions include grilled red meats and venison, rich tomato based pasta sauces, full flavoured mature cheeses and charcuterie.

ANURA VINEYARDS



TEL 021 875 5360
E MAIL INFO@ANURA.CO.ZA
WWW.ANURA.CO.ZA

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