

WINE NOTES



Anura Arpeggio 2015

Appellation Simonsberg Paarl

Cultivar(s) Shiraz Mourvedre Viognier

Analysis	Alc % by Vol:	14.47
	Residual Sugar g/l:	2.6
	Total Acid g/l:	5.6
	Volatile Acidity g/l:	0.56
	Free SO ₂ mg/l:	35
	Total SO ₂ mg/l:	106
	pH:	3.47

Winemaking Process All components fermented separately and only blended before bottling. Shiraz and the Mourvedre were fermented in 5000L open top tanks with regular punchdowns throughout the fermentation process to maximise colour and flavour extraction from the skins. The Viognier was pressed and sent to 225l barrels for natural fermentation. A portion of the Viognier skins were added to the Shiraz tank to further extract the floral, spiciness from the Viognier.

Maturation The Shiraz and Mourvedre spent 12 months in 225l French oak barrels, 3rd & 4th fill as not to overpower the delicate, elegant flavours in this blend. The Viognier fermented and matured in 225l French oak 2nd fill barrels for 6 months.

Tasting Comments Arpeggio is a musical term which refers to a string of broken down notes which make up a chord. This wine combines notes of sweet cherry, mulberry and blackcurrant flavours combined with a subtle fragrance of spice. Each component selected for this wine adds wonderful fruit complexity alongside the integration of smooth French oak tannins.

A rich and piquant combination, complimented with grilled meat, seafood, charcuterie, medium flavour cheese, pizza and pasta.

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