

WINE NOTES

Anura Brut 2011 - Methode Cap Classique



Appellation Western Cape

Cultivar(s) Chardonnay 60% and Pinot Noir 40%

Analysis	Alc % by Vol:	12.34
	Residual Sugar g/l:	3.4
	Total Acid g/l:	6.8
	Volatile Acidity g/l:	0.46
	Free SO2 mg/l:	4
	Total SO2 mg/l:	39
	pH:	3.08

Winemaking Process Grapes all picked by hand in the cool early morning. The Chardonnay component came from 2 blocks of vineyard, in different regions, one being Anura Vineyards, Simonsberg-Paarl and the other from the Robertson district. (The Pinot Noir portion all came from Anura). Bunches are lightly pressed whole; only using the cuvee (500L/ton). The juice is handled carefully with minimum exposure to oxygen to preserve the delicate flavours of the juice, with no sulphur added.

Maturation 15% of the total blend was fermented in 2nd and 3rd fill French oak barrels, the rest in stainless tanks. Bottled shortly after primary fermentation. After the second fermentation this wine was kept on the lees for 4 years or more before disgorgement.

Tasting Comments An extremely dry Cap Classique made from a classic blend of Chardonnay and Pinot Noir. This sparkling wine brings together crisp green apple notes, cinnamon spice and a subtle biscuit, yeast character. Serve chilled and enjoy paired with fresh fruit, smoked trout or sushi.

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