

WINE NOTES



Anura Cabernet Sauvignon 2014 Reserve

Appellation Simonsberg - Paarl

Cultivar(s) Cabernet Sauvignon

Analysis	Alc % by Vol:	14.31
	Residual Sugar g/l:	2.2
	Total Acid g/l:	6.2
	Volatile Acidity g/l:	0.64
	Free SO2 mg/l:	23
	Total SO2 mg/l:	57
	pH:	3.5

Winemaking Process Fermentation initiated in small open-top stainless steel tanks with 20% of the total crush fermenting naturally and the balance inoculated with commercial yeast. Kept on the skins as long as possible after fermentation for further flavour extraction and development.

Maturation Wine matured in French oak for 20 months using 1st, 2nd & 3rd fill barrels. 40% new oak, rest in 2nd and 3rd fill.

Tasting Comments An elegant example of this noble variety, showing layers of ripe blackcurrants, red berry, mulberry and cherry flavours with hints of cedar and walnuts. A balanced wine with lots of fruit and fine notes of spice and tobacco on the palate. This wine displays a smooth, complex finish.

ANURA VINEYARDS



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

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