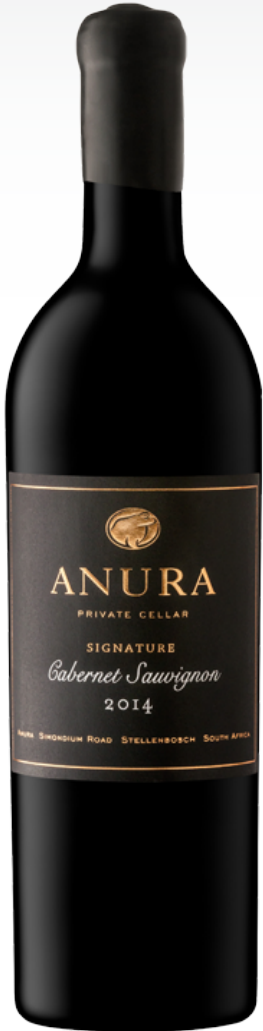


WINE NOTES



Anura Cabernet Sauvignon 2014 Signature

Appellation Simonsberg Paarl

Cultivar(s) Cabernet Sauvignon

| | | |
|----------|-----------------------------|-------|
| Analysis | Alc % by Vol: | 14.44 |
| | Residual Sugar g/l: | 3.7 |
| | Total Acid g/l: | 5.6 |
| | Volatile Acidity g/l: | 0.83 |
| | Free SO ₂ mg/l: | 26 |
| | Total SO ₂ mg/l: | 74 |
| | pH: | 3.66 |

Winemaking Process Grapes are harvested by hand during the early hours of the morning to ensure cool temperatures before being further chilled overnight to 2C. After mechanical destemming the berries are further sorted by machine and then finally by hand thereby only sending the best berries to 500L open top barrels for fermentation. Regular punchdowns are done throughout fermentation in barrel to maximise colour and flavour extraction.

Maturation Post fermentation the wine is further matured on the skins for up to 2 weeks before pressing. Free run is kept separate from the pressing fraction wine and only used for blending at a later stage. Wine is matured in 100% new 225L French oak barrels for 22 months.

Tasting Comments The Signature Cabernet Sauvignon is made from a single vineyard parcel on Anura with north facing vineyards on Tukulu soils. This wine displays expressive aromas of ripe dark fruits alongside spicy, cedar notes. A rich, ripe palate with wonderful balance of fruit and oak with juicy finish and excellent tannin structure. Paired best with grilled red meats, rich tomato based dishes and mature cheeses.

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