

WINE NOTES



Anura Cape Cuvée 2015 Signature

Appellation Simonsberg Paarl

Cultivar(s) 40% Pinotage 30% Syrah 30% Cabernet Sauvignon

Analysis	Alc % by Vol:	15.2
	Residual Sugar g/l:	2.3
	Total Acid g/l:	5.5
	Volatile Acidity g/l:	0.81
	Free SO ₂ mg/l:	16
	Total SO ₂ mg/l:	62
	pH:	3.64

Winemaking Process All grapes harvested by hand and then chilled down to 2-4C before being destemmed and crushed into open top fermentation tanks. Cold soaked in tank for 2 days before allowing fermentation to initiate in order for maximum extraction. Fermentation is temperature controlled and punch downs are performed on the tanks four times per day. The wine spends a further three weeks on the skins post fermentation for further flavour development. After being pressed the wine goes through malolactic fermentation in barrel.

Maturation The Pinotage component was aged in new/first fill 225L American oak barrels for 18 months. The Syrah and Cabernet components were both aged in French oak barrels, 33% new and the rest equally split in 2nd and 3rd fill 225L barrels for 18 months.

Tasting Comments A concentrated complex wine with flavours of red cherries, perfumed cigar smoke and layers of dark chocolate. The wine is full, rich and well balanced on the mid palate and finishes off with a lingering dark fruit aftertaste. Paired beautifully with grilled red meats, rich tomato based dishes, matured cheeses with preserves and barbecue.

Awards



ANURA VINEYARDS



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

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