

WINE NOTES

Anura Cape Ruby



Appellation NV

Cultivar(s) Shiraz

Analysis	Alc % by Vol:	16.27
	Residual Sugar g/l:	88
	Total Acid g/l:	6.2
	Volatile Acidity g/l:	0.69
	Free SO2 mg/l:	19
	Total SO2 mg/l:	89
	pH:	3.65

Winemaking Process Grapes picked overly ripe towards the end May. A natural ferment was preferred to promote extraction, and to give more time for skin/juice contact. Grape must was fortified at around 15 degrees balling using Anura's very own grape husk brandy aged in barrel for between 3-5 years.

Maturation Wine barrel aged for 24 months in 3rd and 4th fill French oak 500L barrels.

Tasting Comments This fortified wine has hints of mint and freshly picked flowers with aromas close to that of hot chocolate. This port style wine packed with flavour with a rich smooth palate and full texture. This wine should be served at room temperature during winter and will enjoy being served right out the fridge in summer. Character will develop with time, drink now or age for 5-7 years.

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