

# WINE NOTES



## Anura Cape Vintage 2010 Reserve

Appellation Western Cape

Cultivar(s) Tinta Barocca

Analysis	Alc % by Vol:	17.61
	Residual Sugar g/l:	87.8
	Total Acid g/l:	5
	Volatile Acidity g/l:	51
	Free SO <sub>2</sub> mg/l:	11
	Total SO <sub>2</sub> mg/l:	129
	pH:	3.86

**Winemaking Process** The grapes were picked by hand and came from a single block of Tinta Barocca planted on the outskirts of the Robertson Wine Valley. Grapes were pre-cooled, crushed and left to ferment on the skins to get a dark colour and good extraction. Once the fermentation reached the correct point (with some natural sugar left), the wine is blended with brandy spirits. The alcohol kills all the yeast and fermentation ends, leaving a sweet wine with 16-19% alc.

**Maturation** Aged for +36months; used older 225l French oak barriques.

**Tasting Comments** This is a dark-black port style wine with flavours of plum, blackberries, violets and pepper and hints of mint and dark chocolate. Full-bodied, with big ripe tannins and integrated alcohol, this wine has a long and full finish and typical fruitcake character. Well-extracted with a surprisingly smooth palate, this wine should be served at room temperature, but keeps well.

## ANURA VINEYARDS



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