

WINE NOTES



Anura Carignan 2014 Signature

Appellation Simonsberg Paarl

Cultivar(s) Carignan

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|----------|-----------------------------|-------|
| Analysis | Alc % by Vol: | 14.43 |
| | Residual Sugar g/l: | 3.6 |
| | Total Acid g/l: | 5.5 |
| | Volatile Acidity g/l: | 0.63 |
| | Free SO ₂ mg/l: | 19 |
| | Total SO ₂ mg/l: | 86 |
| | pH: | 3.56 |

Winemaking Process Grapes all harvested by hand from our single Carignan block. The grapes are harvested into small crates and then sorted before crushing to a small 5 ton open top fermentation tank. The grape must is then cold soaked (5-8C) for 2 days before allowing the tank to warm up for yeast inoculation and fermentation. Fermentation temperature automatically controlled between 25-26C.

Maturation After fermentation in tank the wine is racked to barrel where it further matures for 18 months in French oak barrels. 30% new French oak is used with the balance of the oak component being 3rd and 4th fill barrels.

Tasting Comments A complex wine showing flavors of dried prunes, black berries, tobacco leaves and a hint of spicy oak flavors. The older barrels provide a more subtle oak component which allows this wine to display its naturally dark berry fruit flavour profile. The palate is well rounded and full with soft integrated tannins showing some maturity in the bottle with a savoury aftertaste.

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