

# WINE NOTES



## Anura Chardonnay 2016 Limited Release

**Appellation** Simonsberg-Paarl

**Cultivar(s)** Chardonnay

<b>Analysis</b>	Alc % by Vol:	14.4
	Residual Sugar g/l:	2.3
	Total Acid g/l:	5.6
	Volatile Acidity g/l:	0.55
	Free SO <sub>2</sub> mg/l:	39
	Total SO <sub>2</sub> mg/l:	139
	pH:	3.61

**Winemaking Process** Fermentation initiated in oak barrels with a series of different commercial yeast cultures and natural/wild yeast. Temperatures were controlled with specially designed barrel cooling plates and the wine was kept on the lees for the whole barrel aging period.

**Maturation** This wine fermented and aged for 10 months in 1st and 2nd fill French oak barrels. Lees stirred up frequently throughout the maturation process for complex mouthfeel and flavour.

**Tasting Comments** This Chardonnay shows an exciting medium straw colour with rich citrus and oak nuances. Barrel fermented in 30% new French oak gives the wine a toasted, creamy oak character all together in perfect harmony. Excellent length with a marmalade, almond, floral finish and a balanced, crisp, clean acidity. The result, a classic, rich and well balanced Chardonnay. Paired well with sushi, line fish, poultry and salads.

## ANURA VINEYARDS



TEL 021 875 5360  
E MAIL [INFO@ANURA.CO.ZA](mailto:INFO@ANURA.CO.ZA)  
[WWW.ANURA.CO.ZA](http://WWW.ANURA.CO.ZA)

© 2014 ANURA VINEYARDS. ALL RIGHTS RESERVED