

WINE NOTES



Anura Chardonnay 2016 Limited Release

Appellation Simonsberg-Paarl

Cultivar(s) Chardonnay

Analysis	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 ₂ mg/l:	39
	Total SO ₂ 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.

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