

# WINE NOTES



## Anura Chardonnay 2017

Appellation Western Cape

Cultivar(s) Chardonnay

Analysis	Alc % by Vol:	14.31
	Residual Sugar g/l:	1.4
	Total Acid g/l:	5.4
	Volatile Acidity g/l:	0.47
	Free SO <sub>2</sub> mg/l:	34
	Total SO <sub>2</sub> mg/l:	100
	pH:	3.46

**Winemaking Process** Grapes are hand picked early morning to keep the juice temperatures cool and preserve fresh, clean fruit flavours. Fermentation initiated in French oak barrels (15%) using natural yeast and the balance fermented in tank using, VIN 13, a commercial yeast.

**Maturation** 15% of the wine aged in 2nd and 3rd fill French oak barrels for 4 months after fermentation completes. 85% remained in tank after fermentation to preserve fresh fruit flavours and to have a very lightly wooded wine once blended together with the oak component.

**Tasting Comments** Elegant lemon, lime and papaya flavours, combined with a floral bouquet and hints of spice and honey which are integrated with a very subtle French oak and mineral aroma. This wine has a fresh, juicy palate and should be served chilled. Paired beautifully with fresh fruit, salads, fish, light meals and sushi.

## ANURA VINEYARDS



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