

WINE NOTES



Anura Chenin Blanc 2016 Limited Release

Appellation Coastal Region

Cultivar(s) Chenin Blanc

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|-----------------|-----------------------------|-------|
| Analysis | Alc % by Vol: | 14.76 |
| | Residual Sugar g/l: | 2.2 |
| | Total Acid g/l: | 5.9 |
| | Volatile Acidity g/l: | 0.51 |
| | Free SO ₂ mg/l: | 16 |
| | Total SO ₂ mg/l: | 113 |
| | pH: | 3.5 |

Winemaking Process Grapes all handpicked and sorted before pressing. Grape must handled reductively (no oxygen exposure) and kept chilled to preserve aromas. Minimum sulphur additions throughout winemaking process. Pressed using a vacuum press. Fermentation initiated in French oak barrels, with five different batches fermented relatively warm (18-20C) with different commercial yeasts.

Maturation Wine matured on the lees for 9 months in 30% new French oak barrels and the rest in 2nd fill barrels.

Tasting Comments A rich full wine with lemon, pineapple and kiwi fruit flavours, as well as honey and Botrytis notes. Subtle oak flavours are balanced with hints of citrus, papaya and thyme. Melon and orange blossom are complemented with mineral aromas. The components of this wine are well integrated with a good acidity, a lingering spicy finish and a touch of sweetness.
Beautifully paired with sushi, fish dishes, seafood and mild green /.

ANURA VINEYARDS



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