

WINE NOTES



Anura Grenache Noir 2016

Appellation Simonsberg Paarl

Cultivar(s) Grenache Noir

Analysis	Alc % by Vol:	14.45
	Residual Sugar g/l:	2.7
	Total Acid g/l:	5.3
	Volatile Acidity g/l:	0.67
	Free SO ₂ mg/l:	31
	Total SO ₂ mg/l:	112
	pH:	3.52

Winemaking Process All the grapes were picked and then sorted by hand before being crushed and sent to tank. Fermentation initiated in small open-top fermentation tanks with regular punch downs performed throughout the fermentation process in order to maximise flavour and colour extraction.

Maturation All the wine was aged in French oak for 18 months, 5% new barrels with the rest in 3rd and 4th fill barrels in order to impart only subtle oak flavour and preserve this wines fresh, clarity of fruit character.

Tasting Comments Light red in colour. Ripe red berry fruit, wild flowers and subtle white pepper aroma. An elegant, light bodied style red wine with soft, integrated tannins and acidity. Paired best with duck, line fish, carpaccio, pizza, pasta and medium to mild flavour cheeses.

ANURA VINEYARDS



TEL 021 875 5360
E MAIL INFO@ANURA.CO.ZA
WWW.ANURA.CO.ZA