

WINE NOTES



Anura Legato 2015

Appellation Simonsberg Paarl

Cultivar(s) Merlot 55% Cabernet Sauvignon 45%

Analysis	Alc % by Vol:	14.5
	Residual Sugar g/l:	3.2
	Total Acid g/l:	5.3
	Volatile Acidity g/l:	0.63
	Free SO ₂ mg/l:	40
	Total SO ₂ mg/l:	95
	pH:	3.62

Winemaking Process Fermentation initiated in open-top stainless steel tanks before being inoculated using commercial yeast. Pump overs and manual punch downs done at regular intervals during fermentation to maximise flavour extraction. Both cultivars were fermented and handled separately throughout the winemaking process until final blending before bottling.

Maturation After fermentation and pressing, the wine is aged in French oak for 12 months; 5% new oak with the rest in 2nd, 3rd and 4th fill barrels. The wine remains on the lees throughout maturation and is never racked until final blending before bottling.

Tasting Comments Legato is a musical term meaning 'smoothly connected' which is precisely what this classic blend of Merlot and Cabernet Sauvignon is! Full, ripe blackberry aromas combined with cooked plum and anise undertones. A soft, rich mid palate of blueberry and hint of orange peel. Lingering touch of cloves, dark chocolate and spice on the finish.

Pair with grilled meats, venison, poultry, BBQ and rich stews.

ANURA VINEYARDS



TEL 021 875 5360

E MAIL INFO@ANURA.CO.ZA

WWW.ANURA.CO.ZA

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