

# WINE NOTES



## Anura Malbec 2016 Reserve

Appellation Simonsberg-Paarl

Cultivar(s) Malbec

|          |                             |      |
|----------|-----------------------------|------|
| Analysis | Alc % by Vol:               | 14.2 |
|          | Residual Sugar g/l:         | 2    |
|          | Total Acid g/l:             | 5.2  |
|          | Volatile Acidity g/l:       | 0.63 |
|          | Free SO <sub>2</sub> mg/l:  | 18   |
|          | Total SO <sub>2</sub> mg/l: | 71   |
|          | pH:                         | 3.62 |

**Winemaking Process** Fermentation initiated in a small open-top tank. With the use of a vibration table, hand sorting is done to ensure only the best berries are selected and sent to tank. After a period of cold maceration (48 hours), the tank was inoculated with commercial yeast to begin fermentation. Pump overs and manual punch downs were regularly done during fermentation to maximise extraction. Wine then left on the skins for an additional 30 days after fermentation for maximum flavour extraction.

**Maturation** Wine was aged in oak for 20 months; 30% new French oak barrels and the rest in 3rd and 4th fill barrels.

**Tasting Comments** Sweet plums, mulberry and marzipan aromas with a rich mouth feel and a long, smooth finish underlined by liquorice spice and dried peach tones.

Wonderfully paired with grilled meats, rich tomato based dishes and stews or can also be enjoyed with a mature cheese board and sweet preserves. Always a hit at any Braai! (BBQ)

## ANURA VINEYARDS



TEL 021 875 5360  
E MAIL [INFO@ANURA.CO.ZA](mailto:INFO@ANURA.CO.ZA)  
[WWW.ANURA.CO.ZA](http://WWW.ANURA.CO.ZA)

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