

WINE NOTES



Anura Merlot 2014 Reserve

Appellation Simonsberg-Paarl

Cultivar(s) Merlot

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|----------|-----------------------|-------|
| Analysis | Alc % by Vol: | 14.44 |
| | Residual Sugar g/l: | 2.2 |
| | Total Acid g/l: | 6.7 |
| | Volatile Acidity g/l: | 0.59 |
| | Free SO2 mg/l: | 14 |
| | Total SO2 mg/l: | 57 |
| | pH: | 3.4 |

Winemaking Process Fermentation initiated in 500l open top barrels after a 48 hour cold maceration period. 20% of the total crush fermented naturally and the balance inoculated with commercial yeast. Regular manual punch downs done 4-5 times a day for colour and flavour extraction from the skins. Grapes handpicked very ripe from a unique vineyard on Anura, "Block 10", which consistently produces our finest, award winning merlot.

Maturation Wine aged in French oak for 18 months in 1st, 2nd & 3rd fill barrels. (60% new oak)

Tasting Comments The wine has copious amounts of ripe blackberry, red berry and blackcurrant flavours. Hints of herbal and violet aromas are folded into layers of dark chocolate, including some meaty/spicy aroma on the nose. This full-bodied, well-balanced wine and has a long lingering flavour of berries and mint leaves.

Awards



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