

# WINE NOTES



## Anura Merlot 2014 Reserve

Appellation Simonsberg-Paarl

Cultivar(s) Merlot

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 SO <sub>2</sub> mg/l:	14
	Total SO <sub>2</sub> 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



## ANURA VINEYARDS



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