

WINE NOTES



Anura Merlot 2015

Appellation Simonsberg Paarl

Cultivar(s) Merlot

Analysis	Alc % by Vol:	14
	Residual Sugar g/l:	2.2
	Total Acid g/l:	5.4
	Volatile Acidity g/l:	0.49
	Free SO2 mg/l:	28
	Total SO2 mg/l:	88
	pH:	3.54

Winemaking Process After destemming, the grape must is subjected to cold maceration for 48 hours before fermentation is initiated in open-top stainless steel tanks. Regular pump overs and manual punch downs are done during fermentation to maximise flavour extraction. Post fermentation the wine is left on its skins for an extended 21 days after fermentation to further soften and integrate tannins.

Maturation The wine is sent straight to barrel post fermentation in tank. It is then aged in 225L French oak barrels for 16 months, 15% new oak and the rest of the wine in 2nd, 3rd and 4th fill oak barrels.

Tasting Comments This complex merlot has intense flavours of ripe blackberry, red berry and blackcurrant. There are hints of mint and violet aromas including subtle tones of dark chocolate and coffee. The wine has well integrated French oak, a smooth palate and a long lingering finish.

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