

WINE NOTES



Anura Pinot Gris 2017

Appellation Simonsberg-Paarl

Cultivar(s) Pinot Gris

Analysis	Alc % by Vol:	14.13
	Residual Sugar g/l:	1.1
	Total Acid g/l:	5.6
	Volatile Acidity g/l:	0.58
	Free SO ₂ mg/l:	25
	Total SO ₂ mg/l:	123
	pH:	3.34

Winemaking Process Grapes all hand sorted and lightly pressed before fermenting in stainless tanks at a low temperature to retain its fresh, fruity character.

Maturation Matured in tank on the lees for 3 months after fermentation before being racked and bottled.

Tasting Comments Shows delicious floral honeysuckle, lemongrass and citrus fruit aromas. Fresh fruit, apricot and peach on the nose with soft floral flavours and spice on the palate. A refreshing, pleasantly smooth finish. Crisp, citrus acidity and well balanced palate, makes the Anura Pinot Gris the ideal aperitif or partner to oriental food and fresh canapes.

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