

WINE NOTES



Anura Pinotage 2015 Reserve

Appellation Simonsberg-Paarl

Cultivar(s) Pinotage

Analysis	Alc % by Vol:	14.38
	Residual Sugar g/l:	2.4
	Total Acid g/l:	5.2
	Volatile Acidity g/l:	0.66
	Free SO ₂ mg/l:	18
	Total SO ₂ mg/l:	64
	pH:	3.5

Winemaking Process Grapes are planted on a north-west facing slope with a high potential, medium structure yellow-brown soil type (Tukulu). All were hand-picked mid February. Fermentation initiated in 500l open-top oak barrels with 20% of the total crush fermenting naturally and the balance with commercial yeast. Pump overs and manual punch downs with regular intervals were done during fermentation to maximise extraction of flavour. Wine pressed early off the skins, leaving a higher RS, into all new 225l American oak and French oak barrels, where fermentation would finish.

Maturation All the wine was aged in new oak barrels for 16 months. 40% American and 60% French oak first fills.

Tasting Comments Rich, aromatic nose, complimented by lush, juicy fruit. A velvety palate with prominent notes of black and red berries, featuring spicy undertones of cinnamon. Dense fruit, an integrated presence of wood and great balance makes this one of the most sought after wines in the Anura stable. Suggested food pairings include grilled red meats, especially richer cuts like rib eye or rump. Wonderfully paired with hearty tomato based dishes and stews. Mature cheeses and blues sweet preserves and nuts also compliment the ripe plum pours in our Pinotage Reserve.

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