

# WINE NOTES



## Anura Pinotage Syrah 2015

**Appellation** Paarl

**Cultivar(s)** Pinotage 60% Syrah (Shiraz) 40%

<b>Analysis</b>	Alc % by Vol:	14.38
	Residual Sugar g/l:	2.2
	Total Acid g/l:	5.2
	Volatile Acidity g/l:	0.62
	Free SO <sub>2</sub> mg/l:	32
	Total SO <sub>2</sub> mg/l:	100
	pH:	3.6

**Winemaking Process** Fermentation initiated in open-top stainless tanks using a commercial yeast on both the Shiraz and Pinotage. Pump overs and manual punch downs with regular intervals done during fermentation to maximise extraction.

**Maturation** All the wine aged in French oak for 12 months using 2nd, 3rd and 4th fill barrels. Both cultivars handled separately before final blending followed by bottling.

**Tasting Comments** Rich aromas of spice, plum and dark fruit. A balanced wine with overtones of toasty oak, black pepper and lingering coffee and chocolate flavours.  
Pair with most grilled red meats, BBQ, smoked meats, mature cheeses and dark chocolate.

## ANURA VINEYARDS



TEL 021 875 5360  
E MAIL [INFO@ANURA.CO.ZA](mailto:INFO@ANURA.CO.ZA)  
[WWW.ANURA.CO.ZA](http://WWW.ANURA.CO.ZA)