

WINE NOTES



Anura Rose 2017

Appellation Simonsberg-Paarl

Cultivar(s) Pinot Noir

Analysis	Alc % by Vol:	12.87
	Residual Sugar g/l:	6.2
	Total Acid g/l:	6
	Volatile Acidity g/l:	0.45
	Free SO2 mg/l:	39
	Total SO2 mg/l:	124
	pH:	3.2

Winemaking Process Grapes hand-picked and grape must handled in a reductive style (without oxygen exposure). Juice from the red grapes extracted immediately from the press so as not to extract too much skin colour and maintain a beautiful salmon pink. Fermented in tank with temperature control using commercial yeast.

Maturation Wine racked off the lees after fermentation in tank to ensure fresh, clean fruit flavours are preserved.

Tasting Comments This Rose displays an explosion of fresh tropical fruit with hints of cherries and strawberries. This crisp dry wine has a subtle sweetness both on the nose and the palate, it is full yet refreshing with a lingering strawberry finish.

ANURA VINEYARDS



TEL 021 875 5360
E MAIL INFO@ANURA.CO.ZA
WWW.ANURA.CO.ZA

© 2014 ANURA VINEYARDS. ALL RIGHTS RESERVED