

# WINE NOTES



## Anura Rose 2017

**Appellation** Simonsberg-Paarl

**Cultivar(s)** Pinot Noir

<b>Analysis</b>	Alc % by Vol:	12.87
	Residual Sugar g/l:	6.2
	Total Acid g/l:	6
	Volatile Acidity g/l:	0.45
	Free SO <sub>2</sub> mg/l:	39
	Total SO <sub>2</sub> 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



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