

WINE NOTES



Anura Sauvignon Blanc 2013 Reserve

Appellation Coastal Region

Cultivar(s) Sauvignon Blanc

Analysis	Alc % by Vol:	14.19
	Residual Sugar g/l:	2.6
	Total Acid g/l:	6.3
	Volatile Acidity g/l:	0.51
	Free SO ₂ mg/l:	50
	Total SO ₂ mg/l:	113
	pH:	3.54

Winemaking Process Grapes hand-picked and grape must chilled to preserve aromas, with minimum sulphur additions throughout the winemaking process. Gently pressed using a vacuum press. Fermentation initiated in stainless steel tanks and fermented using commercial yeast, VIN 7 at a constant temperature of 14.5C.

Maturation Wine matured on the lees in tank for 3 months before being racked off the lees.

Tasting Comments A Sauvignon Blanc with mineral, grassy, green fig tones combined with asparagus, peas and gooseberry flavours. This wine has a well-balanced acidity, which is supported by a crisp, full and refreshing palate.

Awards



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