

WINE NOTES



Anura Sauvignon Blanc 2015 Reserve

Appellation Coastal Region

Cultivar(s) Sauvignon Blanc

Analysis	Alc % by Vol:	13.88
	Residual Sugar g/l:	2.1
	Total Acid g/l:	6.8
	Volatile Acidity g/l:	0.6
	Free SO ₂ mg/l:	9
	Total SO ₂ mg/l:	69
	pH:	3.36

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 using only the juice portion of the press (500L per ton). 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 5 months before being racked off the lees.

Tasting Comments A Sauvignon Blanc with mineral, grassy, green fig tones combined with asparagus, tinned peas and gooseberry flavours. This wine has a well-balanced acidity, which is supported by a crisp, full and refreshing palate. Suggested food pairings include sushi, line fish, duck, canapés, salads and fresh fruits.

Awards



ANURA VINEYARDS



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