

WINE NOTES



Anura Sauvignon Blanc 2016 Reserve

Appellation Coastal Region

Cultivar(s) Sauvignon Blanc

Analysis	Alc % by Vol:	12.22
	Residual Sugar g/l:	2.4
	Total Acid g/l:	5.8
	Volatile Acidity g/l:	0.24
	Free SO ₂ mg/l:	36
	Total SO ₂ mg/l:	105
	pH:	3.64

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 An expressive 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.

ANURA VINEYARDS



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

© 2014 ANURA VINEYARDS. ALL RIGHTS RESERVED