

# WINE NOTES



## Anura Sauvignon Blanc 2016 Reserve

**Appellation** Coastal Region

**Cultivar(s)** Sauvignon Blanc

<b>Analysis</b>	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 <sub>2</sub> mg/l:	36
	Total SO <sub>2</sub> 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



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