

WINE NOTES



Anura Sauvignon Blanc 2017

Appellation Simonsberg Paarl

Cultivar(s) Sauvignon Blanc

Analysis	Alc % by Vol:	12.76
	Residual Sugar g/l:	1.1
	Total Acid g/l:	5.6
	Volatile Acidity g/l:	0.24
	Free SO ₂ mg/l:	31
	Total SO ₂ mg/l:	91
	pH:	3.34

Winemaking Process All bunches were destemmed and gently pressed using a vacuum press. Grapes hand-picked and chilled to -1C overnight. The grape must/juice is handled in a reductive manner (free of oxygen) and kept chilled to preserve delicate aromas, with minimum sulphur additions. Fermentation initiated in Stainless steel tanks, 5 different batches fermented using different commercial yeasts with the temperature automatically controlled at 14C-14.5CC throughout fermentation.

Maturation After fermentation the wine is matured on the lees for 3 months. Mixed frequently during the maturation period to add a creamy, tangy texture to the wines character.

Tasting Comments A Sauvignon Blanc with mineral, grassy, green fig tones combined with pineapple, lemon, and granadilla, grapefruit flavours. This wine has a fresh, crispy acidity, which is supported by well-rounded juicy, refreshing palate. Beautifully paired with canapes, salads, seafood, poultry, sushi and fresh fruits.

ANURA VINEYARDS



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

© 2014 ANURA VINEYARDS. ALL RIGHTS RESERVED