

WINE NOTES



Anura Symphony 2015

Appellation Simonsberg-Paarl

Cultivar(s) Grenache Noir / Shiraz / Mourvedre

Analysis	Alc % by Vol:	14.5
	Residual Sugar g/l:	2.3
	Total Acid g/l:	5.4
	Volatile Acidity g/l:	0.64
	Free SO2 mg/l:	19
	Total SO2 mg/l:	84
	pH:	3.61

Winemaking Process All components fermented separately and only blended before bottling. All cultivars were fermented in 5000L open top tanks with regular punchdowns throughout the fermentation process to maximise colour and flavour extraction from the skins. After fermentation the wines were all sent to barrel for maturation. Before bottling the wines were blended according to flavour profile to create an elegant, fruit forward yet spicy, medium bodied red wine.

Maturation All components matured in French oak after fermentation. Grenache used older 4th and 5th fill barrels in order to preserve its fresh red fruit character. The Shiraz and Mourvedre were both matured in 3rd and 4th fill barrels in order to add a well balanced, restrained oak character to the wines.

Tasting Comments This is an elegant, fruit driven blend showing the finesse of a Grenache based blend. Aromas of sweet cherry, white pepper and cloves makes for an intriguing nose. Silky tannins with well integrated oak flavors ensure a complex fruit driven palate. A wine that will compliment creamy pastas, pizzas and medium to mild flavor cheese.

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