

WINE NOTES



Anura Syrah 2015 Signature

Appellation Simonsberg Paarl

Cultivar(s) Syrah (Shiraz)

Analysis	Alc % by Vol:	14.52
	Residual Sugar g/l:	2.6
	Total Acid g/l:	5.7
	Volatile Acidity g/l:	0.67
	Free SO2 mg/l:	20
	Total SO2 mg/l:	69
	pH:	3.64

Winemaking Process Grapes all harvested by hand in crates and then left overnight in a cold room to ensure that the grape must is as cold as possible after crushing. The grapes are first destemmed by machine, sorted by vibration table and then finally sorted and checked by hand to ensure that only the highest quality berries making it to fermentation. Fermentation initiated by inoculating with commercial yeast in 500L open top French oak barrels. Regular punch downs throughout fermentation ensures maximum colour and flavour extraction.

Maturation Post fermentation wine is pressed from the skins and then taken to barrel. A combination of new French oak 75% and the balance in American oak where the wines lie to 18 months.

Tasting Comments A wonderfully expressive Syrah with powerful cherries, plums and ripe dark fruit along with integrated cinnamon spice, vanilla and white pepper aromas. Smooth palate with juicy fruit mouthfeel and long lingering flavours of dark fruits and spice. A truly complex wine which develops in the glass showcasing this very special varietal. Suggested pairings include grilled red meats, rich tomato based sauces, venison and mature cheeses.

Awards



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