

# WINE NOTES



## Anura Tempranillo 2014

Appellation Simonsberg Paarl

Cultivar(s) Tempranillo

Analysis	Alc % by Vol:	14.5
	Residual Sugar g/l:	3.5
	Total Acid g/l:	5.4
	Volatile Acidity g/l:	0.55
	Free SO <sub>2</sub> mg/l:	32
	Total SO <sub>2</sub> mg/l:	93
	pH:	3.71

**Winemaking Process** Grapes all picked by hand and then sorted before crushing. Fermented in open top stainless tanks with regular punch downs and pump overs to maximise flavour and colour extraction from the skins. After pressing the wine was all sent to a combination of French and American oak barrels.

**Maturation** Matured in 80% French oak and 20% American oak 225 litre barrels. A selection of 2nd, 3rd and 4th fill barrels were used and the wine aged for 18 months before being racked before bottling.

**Tasting Comments** A rich, ripe and full bodied expression of this traditional Spanish varietal. Aromas of ripe plum, black berries, toasty oak and caramel make for a complex nose. Full, rich entry on the palate with a wonderful balance of dark fruits, toasted oak and smooth tannin structure. A wine paired well with BBQ'd or grilled red meats, spicy tomato based dishes and pasta's.

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