

# WINE NOTES



## Anura Viognier 2015 Barrel Selection

Appellation Stellenbosch

Cultivar(s) Viognier

Analysis	Alc % by Vol:	13.68
	Residual Sugar g/l:	1.9
	Total Acid g/l:	5.6
	Volatile Acidity g/l:	0.53
	Free SO <sub>2</sub> mg/l:	30
	Total SO <sub>2</sub> mg/l:	114
	pH:	3.4

**Winemaking Process** Grapes hand-picked and grape must handled in a reductive style (without oxygen exposure). Must is kept chilled to preserve aromas. Gently pressed using a vacuum press. Fermentation initiated in French oak barrels using natural/wild yeast.

**Maturation** Wine matured on the yeast lees for 10 months. 33% new French oak, rest in 2nd, 3rd and 4th fill barrels.

**Tasting Comments** A rich, full wine with marmalade, honey and fresh peaches as well as orange blossom flavours integrated with subtle toasty French oak aromas. The wine has a creamy mouth feel with oregano and apricot flavours lingering on the aftertaste.

## ANURA VINEYARDS



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