

WINE NOTES



Anura Viognier 2016 Barrel Selection

Appellation Simonsberg-Paarl

Cultivar(s) Viognier

Analysis	Alc % by Vol:	14.18
	Residual Sugar g/l:	1.8
	Total Acid g/l:	5.5
	Volatile Acidity g/l:	0.29
	Free SO ₂ mg/l:	41
	Total SO ₂ mg/l:	128
	pH:	3.53

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. 30% new French oak, rest in 2nd and 3rd 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.

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