

# WINE NOTES



## Anura Viognier 2016 Barrel Selection

**Appellation** Simonsberg-Paarl

**Cultivar(s)** Viognier

<b>Analysis</b>	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 <sub>2</sub> mg/l:	41
	Total SO <sub>2</sub> 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.

## ANURA VINEYARDS



TEL 021 875 5360  
E MAIL [INFO@ANURA.CO.ZA](mailto:INFO@ANURA.CO.ZA)  
[WWW.ANURA.CO.ZA](http://WWW.ANURA.CO.ZA)

© 2014 ANURA VINEYARDS. ALL RIGHTS RESERVED