

http://www.anura.co.za/framework/Wine_Details.asp?PageName=Current&WineID=58



Anura Maestro 2004

Vintage: 2004
Origin: Swartland
Cultivars: 58% Syrah 26% Mourvedre 16% Grenache

Analysis:

Alc:	14.65 %
Sugar:	1.7 g/L
Total Acid:	6.2 g/L
Volatile Acid:	0.67 g/L
pH:	3.46
Total Sulphur:	6.2 mg/L
Free Sulphur:	29 mg/L

Picking:	Picked and sorted by hand
Pressing:	Use of basket press to gently remove juice.
Barrel Maturation:	Aged in new and second fill 500 litre French oak barrels for 24 months.

Winemaker's Comments:

Aromatic wine with notes of boiled berries and spice with touches of cloves and pepper. A rich mouthfeel of oak and dried cherries with a creamy caramel finish.

*** 4 Star rating Wine Magazine ***

PROVA DA SAFRA 2008. Blend: Shiraz, Mourvedre, Grenache e Viognier. 187 ml.
Brinde de SAA - South African Airways

Aperitivo de castanhas antes do almoço em 01 de maio de 2010.