

Migliarina Chardonnay 2015

Colour: Light yellow with a tinge of green.

Nose: A touch of vanilla with lime and pistachio.

Palate: The wine has a hint of oak and fresh acidity with a long lingering finish.

variety : Chardonnay | 100% Chardonnay

winery : Migliarina Wines

winemaker : Carsten Migliarina

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.33 ta : 6.3 g/l va : 0.42 g/l so2 : 121 mg/l fso2 : 36 mg/l

type : White **style :** Dry **body :** Full **taste :** Mineral

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : The grapes were sourced from three different vineyards in Elgin specifically for its cool climate and good acidity.

about the harvest: The grapes were hand harvested at 23 balling and delivered in small lug boxes to the cellar.

in the cellar :

The grapes were then whole bunch pressed, fermented in tank with a small portion fermented in barrel, after fermentation the wine was racked into 1st, 2nd and 3rd fill French, Romanian and Hungarian oak barrels and then matured for 11 months. The wine did not undergo malolactic fermentation to keep its freshness and primary fruit.

The wine was bottled in May 2015 and only 7709 bottles were produced.

