

## Migliarina Shiraz Cabernet Sauvignon 2008

Colour : Dark ruby red with a youthful purple rim.

Nose : A touch of vanilla with cherry, liquorice and lavender

Palate : Soft, yet firm tannins with a creamy mid palate and lasting forest berry finish

**variety** : Shiraz |

**winery** : Migliarina Wines

**winemaker** : Carsten Migliarina

**wine of origin** : Stellenbosch

**analysis** : alc : 14.21 % vol   rs : 3 g/l   pH : 3.69   ta : 5.5 g/l   va : 0.56 g/l

**type** : Red   **style** : Dry

**pack** : Bottle   **closure** : Cork

**ageing** : I believe the wine will show in 3 to 5 years and will last at least for 10 years, let's see what happens.

**in the vineyard** : The grapes for this wine were sourced from two different vineyards in Stellenbosch (Bilton and Boschkloof).

**in the cellar** : The grapes were harvested at 24° to 26° B depending on the vineyard. In the cellar the grapes were fermented at between 16° and 25° D with an average of 45 days skin contact. The wine was pressed at the end of ferment and malo-lactic fermentation was done in barrel. The wine was matured in French and Hungarian oak barrels for 12 months of which 80% was new oak and 20 % second fill.

