

## Migliarina Shiraz 2007

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 : 13.77 % vol   rs : 3.1 g/l   pH : 3.67   ta : 5.3 g/l   va : 0.47 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 four different vineyards in Stellenbosch (Bilton, Neethlingshof, Pfeiffer Vineyards 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 18° and 25° C with an average of 35 days skin contact. The wine was pressed at the end of fermentation and malolactic fermentation was done in barrel. The wine was matured in French and Hungarian and German oak barrels for 24 months of which 33% was new oak, 33 % second fill and 33% third fill.

