

Migliarina Chardonnay 2010

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 : 12.5 % vol rs : 6.5 g/l pH : 3.33 ta : 6.0 g/l va : 0.45 g/l so2 : 116 mg/l fso2 : 39 mg/l

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

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from one vineyard in the Stellenbosch area (Faure Brothers). The vineyard is about 3 kilometres from the ocean on a south facing slope where a cool ocean breeze prevails.

about the harvest: The grapes were hand harvested at 22.5 balling and delivered in small lug boxes to the cellar.

in the cellar : The grapes were whole bunch pressed, then cold settled and racked into 2nd fill French oak barrels. Fermentation was done 70% with natural yeasts and 30% with cultured yeasts. The wine did not undergo malolactic fermentation to keep its freshness and primary fruit. After five months the wine was filtered and bottled.

