

Migliarina Chardonnay 2011

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 : 12.7 % vol rs : 2.8 g/l pH : 3.3 ta : 6.7 g/l va : 0.48 g/l so2 : 132 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 two vineyard in the Stellenbosch and Elgin area (Faure Brothers). The Stellenbosch 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 23 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 seven months the wine was filtered and bottled.

The wine was bottled in November 2011 and only 3220 bottles were produced.

