

## Migliarina Chardonnay 2012

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 : 13.7 % vol   rs : 3.4 g/l   pH : 3.23   ta : 6.4 g/l   va : 0.48 g/l   so2 : 147 mg/l   fso2 : 46 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 Elgin due to its cool climate.

**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 1st, 2nd and 3rd fill French and Hungarian oak barrels. Fermentation was done 30% with natural yeasts and 70% with cultured yeasts. The wine did not undergo malolactic fermentation to keep its freshness and primary fruit. After 11 months the wine was filtered and bottled.

The wine was bottled in January 2013 and only 5012 bottles were produced.

