

## Migliarina Shiraz 2009

Colour : Dark ruby red with a youthful purple rim

Nose : Perfumed with sweet cherry, plume and a touch of iodine

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

**variety** : Shiraz | 100% Shiraz

**winery** : Migliarina Wines

**winemaker** : Carsten Migliarina

**wine of origin** : Stellenbosch

**analysis** : alc : 13.67 % vol   rs : 3.1 g/l   pH : 3.57   ta : 6.0 g/l   va : 0.55 g/l   so2 :  
116 mg/l   fso2 : 30 mg/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 different vineyards in Stellenbosch

**about the harvest**: The grapes were harvested at 24 to 26 balling depending on the vineyard.

**in the cellar** : In the cellar the grapes were fermented at between 18 and 25 degrees with an average of 63 days skin contact and malo-lactic fermentation was done on the skins. The wine was matured in French, Hungarian and German oak barrels for 21 months of which 33% was new oak, 33 % second fill and 33% third fill.

This wine was bottled on the 07 of November 2011 and is very young at the moment. Only 2300 bottles were produced.

