

Migliarina Chardonnay 2013

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** : 14 % vol **rs** : 1.5 g/l **pH** : 3.25 **ta** : 6.4 g/l **va** : 0.42 g/l **so2** : 101 mg/l **fso2** : 23 mg/l

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

pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : The grapes were sourced from Elgin vineyards specifically for its cool climate and good acid.

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. The wine was fermented and then matured for 9 months in barrel. The wine did not undergo malolactic fermentation to keep its freshness and primary fruit.

The wine was bottled in January 2014 and only 4656 bottles were produced.

