

Migliarina Chenin Blanc 2013

Colour: Light yellow with a tinge of green

Nose: Citrus and peach

Palate: The wine has a lots of fruit with natural acid and a long lingering finish

variety : Chenin Blanc | 100% Chenin Blanc

winery : Migliarina Wines

winemaker : Carsten Migliarina

wine of origin : Elgin

analysis : alc : 12.7 % vol rs : 1.68 g/l pH : 3.28 ta : 6.8 g/l va : 0.38 g/l so2 : 88 mg/l fso2 : 30 mg/l

type : White

pack : 0 **size :** 0 **closure :** 0

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

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 a steel tank where the wine was cold fermented. After fermentation the wine stayed on its fine lees for 9 months in tank and only 300L where matured in barrel for mouthfeel and complexity. The wine did not undergo malolactic fermentation to keep its freshness and primary fruit.

