

## Migliarina Grenache 2016

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Colour: Light ruby red.

Nose: Perfumed with sweet raspberry, spice and a touch of black cherry.

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

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**variety** : Grenache | 100% Grenache

**winery** : Migliarina Wines

**winemaker** : Carsten Migliarina

**wine of origin** : Wellington

**analysis** : **alc** : 14.0 % vol **rs** : 2.2 g/l **pH** : 3.44 **ta** : 6.2 g/l **va** : 0.6 g/l **so2** : 96 mg/l **fso2** : 46 mg/l

**type** : Red **wooded**

**pack** : Bottle **size** : 750ml **closure** : Cork

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**ageing** : This wine was bottled November 2015 and is very young at the moment.

**in the vineyard** : The grapes for this wine were sourced from a single vineyard in Wellington.

**about the harvest** : The grapes were harvested at 24 balling in lug boxes.

**in the cellar** : In the cellar the grapes were fermented at between 18 and 22 degrees with and for 7 days on the skins and malo-lactic fermentation was done in tank. The wine was matured in re-shaven, untoasted French barrels in order to have micro oxidation with the polymerisation of the tannins but minimal toasty influence from the oak.

Only 1583 bottles and 363 magnums were produced.

