

Migliarina

CHARDONNAY 2015
[Elgin]

Wine description

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

Winemaker

Carsten Migliarina

The Vineyards

The grapes were sourced from three different vineyards in Elgin specifically for its cool climate and good acidity.

Winemaking

The grapes were hand harvested at 23° balling and delivered in small lug boxes to the cellar. The grapes were then whole bunch pressed, fermented in tank with a small portion fermented in barrel. After fermentation the wine was racked into 1st, 2nd and 3rd fill French, Romanian and Hungarian oak barrels and then matured for 11 months. The wine did not undergo malolactic fermentation to keep its freshness and primary fruit.

Wine Analysis

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|-----------------------|---------|
| Alcohol vol%: | 13.0 % |
| Residual sugar: | 3.5g/l |
| Total Acidity: | 6.2 g/l |
| PH: | 3.28 |
| VA | 0.48 |
| Free SO ₂ | 39 |
| Total SO ₂ | 113 |

Cellaring potential

The wine was bottled in June 2016 and only 8530 bottles were produced.