

# Migliarina

## CHARDONNAY 2018 [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 two different vineyards in Elgin which is known for its cool climate giving the wines a good acidity.

### Winemaking

The grapes were hand harvested at 22 balling and delivered in small lug boxes to the cellar. The grapes were then whole bunch pressed and 100% fermented naturally in 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> fill French, Romanian and Hungarian oak barrels for 11 months. The wine only did 25% malolactic fermentation to keep its freshness and primary fruit flavours.

### Wine Analysis

Alcohol vol%:	12.8 %
Residual sugar:	2.0g/l
Total Acidity:	6.1 g/l
PH:	3.25
VA	0.46

The wine was bottled on the 5<sup>th</sup> August 2019 and only 4040 bottles were produced.