

# Migliarina

## SINGLE VINEYARD CHARDONNAY 2015 [Elgin]

### Wine description

Colour: Light yellow with a tinge of green  
Nose: A touch of vanilla with nectarine and ginger  
Palate: The wine has a hint of oak with a fresh acidity and long lingering minerality on the finish.

### Winemaker

Carsten Migliarina

### The Vineyard

The grapes are sourced from a single vineyard in the cool Elgin region. The vineyard is only one hectare and was planted on Table Mountain Shale soil. Migliarina Wines is the only producer receiving grapes from this vineyard and only the best portion is selected for the Single Vineyard Chardonnay.

### Winemaking

The grapes are hand harvested at 23 balling and delivered in small lug boxes to the cellar. The grapes are whole bunch pressed, fermented in tank with a small portion fermented in barrel. After fermentation the wine is racked into French, Hungarian and American oak barrels and then matured for 14 months. The wine did not undergo malolactic fermentation to keep its freshness and primary fruit. The wine was not protein stabilised, cold stabilised or filtered.

### Wine Analysis

Alcohol vol%:	14.33 %
Residual sugar:	4.2 g/l
Total Acidity:	6.5 g/l
PH:	3.34
VA	0.49
Free SO <sub>2</sub>	41
Total SO <sub>2</sub>	107

### Cellaring potential

The wine was bottled on the 28<sup>th</sup> October 2016 and only 2610 bottles were produced.