

Migliarina

SINGLE VINEYARD CHARDONNAY 2016 [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 22.5 balling and delivered in small lug boxes to the cellar. The grapes are whole bunch pressed and fermented naturally in barrel. After fermentation the wine was racked and matured in French and Hungarian barrels and matured for 14 months. The wine did not undergo malolactic fermentation to keep its freshness and primary fruit flavour. The wine was not protein stabilised, cold stabilised or filtered.

Wine Analysis

Alcohol vol%:	13.44 %
Residual sugar:	1.7 g/l
Total Acidity:	6.4 g/l
PH:	3.23
VA	0.46
Free SO ₂	7
Total SO ₂	116

The wine was bottled on the 25th January 2018 and only 2595 bottles were produced.