

Migliarina

Chenin Blanc 2015
[Coastal Region]

Wine description

Colour: Light yellow with a tinge of green
Nose: Citrus and peach
Palate: The wine has a lots of fruit with natural acid and a long lingering finish

Winemaker

Carsten Migliarina

The Vineyards

The grapes were sourced from two 35 year old bush vine vineyards from the Swartland and Stellenbosch yielding about 3 tons per hectare.

Winemaking

The grapes were hand harvested between 22.5 and 23 balling and delivered in small lug boxes to the cellar where they were stored overnight in a cold container. The grapes were whole bunch pressed, then cold settled and racked into a steel tank and untoasted barrels. 50% was naturally fermented in barrel and 50% inoculated in steel tank. After fermentation the wine stayed on its fine lees in tank for 9 months, no malolactic fermentation and no filtration was done.

Wine Analysis

Alcohol vol%:	13.5 %
Residual sugar:	2.6g/l
Total Acidity:	6.4 g/l
PH:	3.29
VA	0.45
Free SO ₂	52
Total SO ₂	100

Cellaring potential

The wine was bottled in November 2015 and only 4333 bottles were produced.