

Migliarina

Grenache 2018 [Coastal Region]

Wine description

Colour: Light ruby red.
Nose: Perfumed with sweet raspberry, spice and a touch of black cherry.
Palate: Soft, yet firm tannins with a velvety mid palate and lasting red berry finish.

Winemaker

Carsten Migliarina

The Vineyards

The Grenache for this wine was sourced from Wellington.

The winemaking

The grapes were hand harvested at 23 balling. They were fermented at between 18 and 22 degrees for 7 days on the skins and malo-lactic fermentation was done in tank. The wine was matured in shaven French barrels to ensure micro oxidation and polymerisation of the tannins with minimal wood.

Wine Analysis

Alcohol vol%:	13.4 %
Residual sugar:	1.8g/l
Total Acidity:	5.5 g/l
PH:	3.37
VA:	0.58
Free SO ₂ :	25
Total SO ₂ :	104

This wine was bottled on the 16th July 2019 and only bottles 3800 were produced.