

Migliarina

Parquet 2016
[Coastal Region]

Background to this wine

This is the second experimental wine in the creative range, this blend is made up of three different grape varieties, Syrah 84%, Carignan 9% and Grenache 7%.

Wine description

Colour: Dark ruby red with a youthful purple rim
Nose: Sandalwood, black pepper corns, savoury cured meats and black berry and plum
Palate: The wine has modern, fresh fruit, perfectly pieced together with subtle, silky tannins

The Vineyards

The Syrah was sourced from two vineyards in Stellenbosch (Helderberg), the Carignan is from Swartland and the Grenache from Wellington.

Winemaking

The grapes were harvested at 23 to 24 balling depending on the vineyard. In the cellar the Syrah was fermented quite cold and spent 9 weeks on the skins including Malo-lactic fermentation. The Carignan was fermented in an open fermenter and the Grenache was cold fermented and pressed after fermentation was completed. The wine was matured in French, Hungarian and Romanian oak barrels for 14 months, no protein or cold stabilisation nor filtration were done.

Wine Analysis

Alcohol vol%:	13.61 %
Residual sugar:	1.7g/l
Total Acidity:	5.6 g/l
PH:	3.46
VA:	0.64
Free SO ₂ :	33
Total SO ₂ :	85

Cellaring potential

The wine was bottled on the 21th of November 2017 and only 4363 bottles were produced.

Parquet is a play on the three grape varieties used in the blend, like my parquet floor which has three pieces to make up a square and fits together perfectly (hence the Parquet art work on the label).