

# Migliarina

## Syrah Cabernet Sauvignon 2015 [Stellenbosch]

### Wine description

|         |   |
|---------|---|
| Colour: | Dark ruby red with a youthful purple rim.                               |
| Nose:   | Pure focused blackcurrant, blackberry and dark cherry fruit             |
| Palate: | The palate is fresh with dense fruit and a substantial tannin structure |

### Winemaker

Carsten Migliarina

### The Vineyards

The grapes for this wine were sourced from different vineyards in Stellenbosch.

### The wine making

The grapes were harvested at 23 to 24 balling depending on the vineyard. In the cellar the grapes were fermented at between 16 and 22 degrees with an average of 45 days skin contact. The wine did malo-lactic fermentation on the skins and was afterwards matured in French, Romanian and Hungarian oak barrels for 14 months.

### Wine Analysis

|                 |         |
|-----------------|---------|
| Alcohol vol%:   | 13.53 % |
| Residual sugar: | 2.4 g/l |
| Total Acidity:  | 5.8 g/l |
| PH:             | 3.47    |
| VA              | 0.58    |
| Free SO2        | 41      |
| Total SO2       | 99      |

### Cellaring potential

This wine was bottled August 2016 and is very young at the moment. Only 1440 bottles + 147 magnums were produced.