

# Migliarina

## **Syrah 2014 [Coastal Region]**

### **Wine description**

Colour:	Dark ruby red with a youthful purple rim.
Nose:	Perfumed with sweet cherry, blackberry's and a touch of spice
Palate:	Soft, yet firm tannins with a creamy mid palate and lasting forest berry finish

### **Winemaker**

Carsten Migliarina

### **The Vineyards**

The grapes for this wine were sourced from different vineyards in the Western Cape

### **The winemaking**

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 63 days skin contact and malo-lactic fermentation was done on the skins. The wine was matured in French, Hungarian and Romanian oak barrels for 14 months .

### **Wine Analysis**

Alcohol vol%:	14.2 %
Residual sugar:	2.2g/l
Total Acidity:	6.2 g/l
PH:	3.51
VA:	0.62
Free SO2:	42
Total SO2:	105

### **Cellaring potential**

This wine was bottled on the 19<sup>th</sup> August 2015 and is very young at the moment. Only 4256 bottles were produced.