

Migliarina

BUSH VINE CHARDONNAY 2022 Stellenbosch

Wine description

Colour:	Light yellow with a tinge of green
Nose:	Showing concentrated stone fruit and defined citrus notes
Palate:	The palate is full, yet remains delicate with a fresh finish and a persistent sea breeze salinity. A beautiful expression of well-balanced fruit with a fresh and acidity. There is a layered complexity and a sense of place that shines through in a balanced and nuanced fashion.

Winemaker

Carsten Migliarina

The Vineyard

The grapes were sourced from a rare single vineyard bush vine block in the Stellenbosch region. The location of this vineyard is being kept a secret due to the scarcity of the grapes.

Winemaking

The grapes were hand harvested at 22.5 balling and delivered in small lug boxes to the cellar. The grapes were whole bunch pressed and fermented naturally in barrel. After fermentation the wine was raked and matured in French barrels for 14 months. The wine did not undergo malolactic fermentation to keep its freshness and primary fruit flavours. The wine was not protein stabilised, cold stabilised or filtered.

Wine Analysis

Alcohol vol%:	13 %
Residual sugar:	1.3 g/l
Total Acidity:	6.2 g/l
PH:	3.34
VA	0.44
Free SO ₂	34
Total SO ₂	120

The wine was bottled on 30 June 2023 and only 2800 bottles were produced.