

# Migliarina

## Luminosity 2022 Blanc de Noir, Stellenbosch

### Background to this wine

Each year I make one experimental wine from a different grape variety or sometimes varieties, only bottling it if I am happy with the quality. This allows for full artistic/ experimental freedom, with no pressure or expectations. The Luminosity is 93% Pinot Noir and 7% Pinot Gris from Stellenbosch. Hence Blanc de Noir not rose as it is from red grapes only.

### Wine description

Colour: Rose Gold and pale salmon  
Nose: White peach, hint of raspberry, melon, elderberry  
Palate: Refreshing, clean, fruit flavours with a pithy finish

### The Vineyards

The grapes were sourced from two vineyards from the same farm in Stellenbosch. The vineyards are north facing with predominant shale and clay soils.

### Winemaking

The grapes were hand harvested at two different ballings and delivered in small lug boxes to the winery where they were refrigerated in a cool container overnight. Then destemmed and pressed after about half an hour skin contact in the press. Settled over night and then the juice was racked to shaven barrels, where natural fermentation was done. After fermentation the wine stayed on its fine lees for 7 months in barrel for mouthfeel and complexity. The wine did not undergo malolactic fermentation, no protein or cold stabilisation nor filtration was done.

### Wine Analysis

Alcohol vol%:	12.67%
Residual sugar:	1.9g/l
Total Acidity:	6.3 g/l
PH:	3.28
VA:	0.30
Free SO2:	26

The wine was bottled on the 22nd of September 2022 and only 3220 bottles were produced.

### Luminosity meaning:

The relative quantity of light (bright/radiant), enlightenment, inspired, a healthy glow