

Migliarina

SINGLE VINEYARD ALBARINO 2023 Stellenbosch

Wine description

Colour:	Light yellow with a tinge of green
Nose:	Showing intense lemon zest, grape fruit, yellow fruit, honeydew and nectarines
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 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 single vineyard in the Stellenbosch Hills region, with decomposed granite soils.

Winemaking

The grapes were hand harvested at 21.5 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 racked and matured in shaven (Revolution) 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:	2.1 g/l
Total Acidity:	7 g/l
PH:	3.36
VA	0.46

The wine was bottled on 06 May 2024 and only 3050 bottles were produced.