

# Migliarina

**CHARDONNAY 2016  
[Elgin]**

## **Wine description**

Colour: Light yellow with a tinge of green  
Nose: A touch of vanilla with lime and pistachio  
Palate: The wine has a hint of oak and fresh acidity with a long lingering finish

## **Winemaker**

Carsten Migliarina

## **The Vineyards**

The grapes were sourced from two different vineyards in Elgin specifically for its cool climate and good acidity.

## **Winemaking**

The grapes were hand harvested at 23 balling and delivered in small lug boxes to the cellar. The grapes were then whole bunch pressed, a portion was fermented in tank and 60% fermented naturally in barrel. The total volume 100% was matured in 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> fill French, Romanian and Hungarian oak barrels for 11 months. The wine did not undergo malolactic fermentation to keep its freshness and primary fruit.

## **Wine Analysis**

Alcohol vol%:	13.5 %
Residual sugar:	2.85g/l
Total Acidity:	6.1 g/l
PH:	3.28
VA	0.40

## **Cellaring potential**

The wine was bottled on the 31<sup>st</sup> July 2017 and only 6895 bottles were produced.