

Migliarina

Chenin Blanc 2017 Stellenbosch

Wine description

Colour:	Light yellow with a tinge of green
Nose:	Lemon biscuit, vanilla pod spice and dusty yellow apples, aniseed and pineapple confit
Palate:	The wine has a lots of fruit with natural acid and a long lingering finish

Winemaker

Carsten Migliarina

The Vineyards

The grapes were sourced from one 35 to 40 year old bush vine vineyard from Stellenbosch yielding about 3 tons per hectare.

Winemaking

The grapes were hand harvested between 22.5 and 23 balling and delivered in small lug boxes to the cellar where they were stored overnight in a cold container. The grapes were whole bunch pressed, then cold settled and racked into untoasted barrels. 100% was naturally fermented in barrel and after fermentation the wine stayed on its fine lees for 9 months, no malolactic fermentation and no filtration was done.

Wine Analysis

Alcohol vol%:	13 %
Residual sugar:	1.8g/l
Total Acidity:	6.3 g/l
PH:	3.32
VA	0.40
Free SO ₂	57
Total SO ₂	116

Cellaring potential

The wine was bottled on the 20th November 2017 and only 2830 bottles were produced.