

Migliarina

Chenin Blanc 2019 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 two 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%:	13.5%
Residual sugar:	1.8g/l
Total Acidity:	6.2 g/l
PH:	3.30
VA	0.52
Free SO ₂	29
Total SO ₂	126

Total production

The wine was bottled on the 31th January 2020 and only 2590 bottles were produced.