

Migliarina

Equilibrium 2019 [Stellenbosch]

Background to this wine

Each year I make one experimental wine from a different grape variety or variety's in this case, only bottling it if I am happy with the quality. This allows for full artistic/experimental freedom, with no pressure or expectations. In 2019 it was this blend of Chenin Blanc 50%, Marsanne 29% and Verdelho 21% all from Stellenbosch.

Wine description

Colour: Rich yellow with a tinge of green on the rim
Nose: Quince, floral and tangerine flavours
Palate: The wine has intense fruit flavours with a rich mouthfeel

The Vineyards

The grapes were sourced from four different vineyards, planted on different soils depending the location of the vineyard in the greater Stellenbosch region.

Winemaking

The grapes were hand harvested at different balling's and delivered in small lug boxes to the winery where they were refrigerated in a cool container overnight. The grapes were whole bunch pressed, then settled over night and the juice was racked to shaven barrels where natural fermentation was done. After fermentation the wine stayed on its fine lees for 9 months in barrel for mouth feel and complexity. The wine did not undergo malolactic fermentation, no protein or cold stabilisation nor filtration was done.

Wine Analysis

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| Alcohol vol%: | 13.68 % |
| Residual sugar: | 4.5g/l |
| Total Acidity: | 5.5 g/l |
| PH: | 3.35 |
| VA: | 0.39 |
| Free SO2: | 38 |
| Total SO2: | 125 |

The wine was bottled on the 19th of September 2019 and only 2820 bottles were produced.

Equilibrium – meaning a state in which opposing forces or influences are balanced