

Migliarina

**Grenache 2017
[Wellington]**

Wine description

Colour: Light ruby red
Nose: Perfumed with sweet raspberry, spice and a touch of black cherry
Palate: Soft, yet firm tannins with a velvety mid palate and lasting forest berry finish

Winemaker

Carsten Migliarina

The Vineyards

The grapes for this wine were sourced from a single vineyard in Wellington.

The winemaking

The grapes were harvested at 23 balling in lug boxes. In the cellar the grapes were fermented at between 18 and 22 degrees for 7 days on the skins and malo-lactic fermentation was done in tank. The wine was matured in shaven French barrels to ensure micro oxidation and polymerisation of the tannins with minimal wood.

Wine Analysis

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|-------------------------|---------|
| Alcohol vol%: | 13.8 % |
| Residual sugar: | 1.1g/l |
| Total Acidity: | 5.5 g/l |
| PH: | 3.39 |
| VA: | 0.48 |
| Free SO ₂ : | 33 |
| Total SO ₂ : | 67 |

Cellaring potential

This wine was bottled November 2017 and is very young at the moment. Only bottles 4430 were produced.