

Migliarina

Syrah 2015 Stellenbosch

Wine description

Colour:	Dark ruby red with a youthful purple rim.
Nose:	blackberry, iodine, coriander and lavender and subtle hints of wild strawberry
Palate:	Soft, yet firm tannins with a creamy mid palate and lasting forest berry finish

Winemaker

Carsten Migliarina

The Vineyards

The grapes for this wine were sourced from three different vineyards in Stellenbosch (Helderberg) region.

The winemaking

The grapes were harvested at 23 to 24 balling depending on the vineyard. In the cellar the grapes were fermented at between 16 and 22 degrees with an average of 63 days skin contact and malo-lactic fermentation was done on the skins. The wine was matured in French, Hungarian and Romanian oak barrels for 14 months .

Wine Analysis

Alcohol vol%:	13 %
Residual sugar:	2.3g/l
Total Acidity:	5.8 g/l
PH:	3.57
VA:	0.58
Free SO ₂ :	43
Total SO ₂ :	107

Cellaring potential

This wine was bottled in August 2017 and is starting to settle, only 4256 bottles were produced.