

Migliarina

Syrah 2017 [Stellenbosch]

Wine description

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

Winemaker

Carsten Migliarina

The Vineyards

The grapes for this wine were sourced from one single vineyard in Stellenbosch (Helderberg) region.

The winemaking

The grapes were harvested at 24 balling and naturally fermented at between 13 and 18 degrees with a 63 days skin contact. 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%:	14 %
Residual sugar:	1.3g/l
Total Acidity:	5.5 g/l
PH:	3.57
VA:	0.64
Free SO ₂ :	40
Total SO ₂ :	100

This wine was bottled on the 22nd of November 2018 and only 2030 bottles were produced.