

Migliarina

Grenache 2016
[Coastal Region]

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 Wellington and Stellenbosch.

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

Alcohol vol%:	12.9 %
Residual sugar:	2.2g/l
Total Acidity:	5.7 g/l
PH:	3.42
VA:	0.57
Free SO2:	43
Total SO2:	97

Cellaring potential

This wine was bottled November 2016 and is very young at the moment. Only bottles 3170 were produced.