



## Migliarina Chardonnay

**Vintage:** 2014

**Varietal(s):** Chardonnay

**Designated wine-producing area:** Elgin, South Africa

**About the wine:** Made from grapes grown in the cool-climate Elgin appellation in the Cape wine area of South Africa. The grapes were hand harvested, whole bunch pressed, then cold settled and racked into first, second, and third fill French and Hungarian oak barrels. The wine was fermented and then matured for nine months in barrel. The wine had the malolactic fermentation blocked in order to deliver freshness and an accent on primary fruit.

**Aroma:** Lime and pistachio with a hint of vanilla.

**Taste:** Long, fresh, elegant, yet creamy chardonnay with a lingering finish. This has the weight and complexity of a 1er cru white burgundy on the palate. The wine is fruit forward with the wood treatment providing an almost imperceptible framework for the fruit.

**Food pairing:** Perfect with grilled fish, white meats, and sauced fish dishes.

**Drinking window:** This wine has the capacity to keep well (in cool storage conditions) for at least 5 years.

**Alcohol level:** 13.5%

93 points Decanter Magazine, 89 points Stephen Tanzer, 16.5 points Jancis Robinson, 4 Stars Platter