



Migliarina Syrah

Vintage: 2014

Varietal(s): Syrah

Designated wine-producing area: Coastal Region, South Africa

About the wine: The grapes for this wine mostly come from the Cape wine-growing area of Stellenbosch in South Africa. The grapes were fermented at between 18 and 25 degrees Celsius with an average of 63 days skin contact and malolactic fermentation was carried out on the skins. The wine was matured in French, Hungarian, and German oak barrels for 17 months. 14% of the barrels were new, 43% second fill, and 43% third fill.

Aroma: Dark cherry and plum, spices, a hint of iodine and the rind of smoked bacon.

Taste: A long, intense, cool-fruited, structured wine showing typical syrah character, creamy mid-palate, bright acidity, and a lasting finish of dark red fruit.

Food pairing: Perfect with grilled and stewed meats.

Drinking window: This wine will keep for at least ten years.

Alcohol level: 14%

4 Stars Platter, 88 points Stephen Tanzer