

## THE MIRA SERIES

Five varietals reflect a true sense of place and a cosmic connectedness with the Mira binary star.



## THE MIRA CHARDONNAY 2015

Fresh in style, the Mira Chardonnay is produced in a gently oaked style from selected chardonnay vineyards on the Estate.

A wine of intense purity with an elegant, creamy texture.

ORIGIN	Helderberg, Stellenbosch
ASPECT	North-West & North-East facing slopes
SOIL	Cumulic soils - Oakleaf, Tukulu
ALTITUDE	385 m above sea level
PROXIMITY TO THE OCEAN	9 km from False Bay
VINTAGE CONDITIONS	A cold and wet winter filled up the soil profiles. Warm weather in August resulted in earlier bud break, after which a warm, dry and windy summer accelerated ripening by two weeks. Lower temperatures at night during ripening contributed to pleasing colour and flavour.
MATURATION	9 Months in 30 % New Oak
OPTIMUM SERVING TEMPERATURE	12 – 14 °C

### TASTING NOTES

COLOUR	Green straw
NOSE	A compelling nose showing enticing aromas of white peach, some orange zest and a hint of marzipan. Enticing minerality, with a lovely floral fragrance and subtle spice.
PALATE	A wine of real poise and fruit purity with sweet, juicy lime offset by fresh, lingering acidity. Complex and balanced with an elegant creaminess and chalky texture.
GRAPE VARIETY	Chardonnay
WINE ANALYSIS	Alcohol: 13.65 % RS: 3.2 g/litre TA: 6.8 g/litre pH: 3.21

