



MERWIDA

7th Generation Family Vintners

FAMILY VINTNERS CHENIN BLANC 2017

This wine that forms part of the Bredekloof Makers Collaboration, celebrates family, tradition and a generational love for wine making

With intense marmalade and stewed fruit notes on the nose, this wine is supported with a great mid palate acidity. Subtle oak notes support the body of this wine.



VARIETAL	100 % Chenin Blanc
ORIGIN	Bredekloof
SOIL TYPES	Glenrosa/Sandy Loam
CLIMATE	Moderate Mediterranean
AGE OF VINES	16 years
VINEYARD AREA	1.56 ha
YIELD PER HECTARE	15 ton/ha
TRELLISED	Extended 6 wire Perold
IRRIGATION	Supplementary
CLONE	SN24
HARVEST DATES	Middle March
VINIFICATION	

Early morning hand harvested at 24 degrees Balling. The grapes undergo 12 hours skin contact with natural settling. Fermented in stainless steel tanks until 18 degrees Balling and then transferred into 1st and older fill 500L French Oak barrels and aged for 9 months on lees.

AGEING	1 – 4 years
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TECHNICAL ANALYSIS

Alcohol	13.97 %
pH	3.41
Residual Sugar	2.4
Volatile Acidity	0.56
Total Acidity	6.1
FSO2	36
TSO2	125

SERVING SUGGESTION

This wine pairs well with creamy risottos and pasta. Also, a great accompaniment to spicy Indian curries.