



**MERWIDA**

*7th Generation Family Vintners*

**PAPENKUILS KUKUMAKRANKA  
UNWOODED CHARDONNAY 2021**

The Kukumakranka Unwooded Chardonnay is a light-bodied wine and showcases a fresh, clean and crisp version of this varietal. This unwooded Chardonnay is a pale yellow colour with a light green tint. It displays prominent aromas of citrus and limes on the nose as well as hints of pear and peach. On the palate this unwooded style is clean, well-balanced with lingering citrus notes on the palate.



<b>VARIETAL</b>	100 % Chardonnay
<b>ORIGIN</b>	Breedekloof
<b>SOIL TYPES</b>	Sandy Loam
<b>CLIMATE</b>	Moderate Mediterranean
<b>AGE OF VINES</b>	18 years
<b>VINEYARD AREA</b>	1.6 ha
<b>YIELD PER HECTARE</b>	11 ton/ha
<b>TRELLISED</b>	Extended 6 wire Perold
<b>IRRIGATION</b>	Supplementary
<b>CLONE</b>	CY76
<b>HARVEST DATES</b>	Early Match
<b>VINIFICATION</b>	

Early morning machine harvested at 24°B. Juice is immediately separated from skins and settled. Fermentation takes roughly 3 weeks to complete in stainless steel tanks. Wine is left on gross lees for one month post fermentation for maximum flavour extraction.

<b>MATURATION</b>	N/A
<b>AGEING</b>	1 – 3 years
<b>TECHNICAL ANALYSIS</b>	
Alcohol	13.91
pH	3.50
Residual Sugar	2.1
Volatile Acidity	0.50
Total Acidity	6.0
FSO2	44
TSO2	111

**SERVING SUGGESTION**

A perfect companion for light seafood or pasta dishes.