



# MERWIDA



## *7th Generation Family Vintners*

### **BARBERA 2021**

This medium bodied Barbera will quickly become a “easy-to-love” wine in your collection. It boasts with intense flavours of sour cherry, white pepper and red berries. With lighter tannins and a moderate to high acidity this wine can be enjoyed now or put aside for a special occasion.

<b>VARIETAL</b>	100 % Barbera
<b>ORIGIN</b>	Breedekloof
<b>SOIL TYPES</b>	Glenrosa/Sandy Loam
<b>CLIMATE</b>	Moderate Mediterranean
<b>AGE OF VINES</b>	18 years
<b>VINEYARD AREA</b>	3.62 ha
<b>YIELD PER HECTARE</b>	15 ton/ha
<b>TRELLISED</b>	Extended 6 wire Perold
<b>IRRIGATION</b>	Supplementary
<b>CLONE</b>	BB1A
<b>HARVEST DATES</b>	Middle March
<b>VINIFICATION</b>	

Harvested by hand at 24 ° Balling. Once crushed the berries are cold soaked for 10 days prior to fermentation. Fermentation then takes place in stainless steel tanks at 24°C for 12 days. Post fermentation skin contact is completed for a further 14 days prior to being transferred to barrel for maturation.

<b>MATURATION</b>	38% new French Oak
	62% in second and third fill French Oak
	Matured for 12 months.

<b>AGEING</b>	1 – 8 years
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#### **TECHNICAL ANALYSIS**

Alcohol	14.68
pH	3.74
Residual Sugar	3.1
Volatile Acidity	0.51
Total Acidity	5.70
FSO2	34
TSO2	117

#### **SERVING SUGGESTION**

Compliments spicy Indian style curries served with fresh basmati rice and a roti.