



MERWIDA

7th Generation Family Vintners

BLANC DE BLANCS

This new release from Merwida celebrates the delicate art of the Cap Classique bubble and the incredible joy it brings the drinker. With its light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate, this Cap Classique is perfect for any celebration.



VARIETAL	100 % Chardonnay
ORIGIN	Breedekloof
SOIL TYPES	Glenrosa/ Sandy Loam
CLIMATE	Moderate Mediterranean
AGE OF VINES	18 years
VINEYARD AREA	1.6 ha
YIELD PER HECTARE	7-8 ton/ha
TRELLISED	Extended 6 wire Perold
IRRIGATION	Supplementary
CLONE	CY76
HARVEST DATES	Middle January

VINIFICATION.

This wine underwent the traditional French method of making a sparkling wine. The grapes were harvested early at 19.5 Balling and the base wine prepared. The wine was then bottled and inoculated to undergo the second fermentation in bottle. After 24 months in bottle on the fine lees it was riddled and de-gorged.

MATURATION	N/A
AGEING	1 – 5 years
TECHNICAL ANALYSIS	
Alcohol	12.67 %
pH	3.25
Residual Sugar	6.2
Volatile Acidity	0.24
Total Acidity	6.6
FSO2	21
TSO2	82

SERVING SUGGESTION

Pair with fresh oysters, sushi or a lovely fresh fillet of fish