



## *7th Generation Family Vintners*

# MERWIDA

### **CHENIN BLANC 2024**

This Chenin has typical varietal characteristics of guava, tropical and fresh green apples. These aromatics are carried through onto the palate where it is complimented with subtle honey notes. A great medium bodied wine with well balanced fruit and acidity



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

### **VINIFICATION**

Early morning hand harvested at 24.5°B. Fermentation for 3 weeks in stainless steel tanks at 12°C, extended lees contact for 1 month post fermentation

<b>AGEING</b>	1 – 2 years
---------------	-------------

### **TECHNICAL ANALYSIS**

Alcohol	13.86
pH	3.60
Residual Sugar	1.9
Volatile Acidity	0.36
Total Acidity	5.3
FSO2	47
TSO2	166

### **SERVING SUGGESTION**

This wine pairs well with seafood dishes and soft cheeses like Chevin.