



MERWIDA

7th Generation Family Vintners

**PAPENKUILS VLEI VYGIE
PINOTAGE ROSÉ 2024**

Merwida's Vlei Vygie Pinotage Rosé is a beautiful light-pink colour, due to only 6 hours skin contact during the winemaking process. This wine boasts with a fresh bouquet of red fruits, strawberries and candyfloss on the nose. The Vlei Vygie Rosé is well balanced and makes for a perfect drinking wine for just about any occasion.

VARIETAL	100 % Pinotage
ORIGIN	Breedekloof
SOIL TYPES	Sandy Loam
CLIMATE	Moderate Mediterranean
AGE OF VINES	11 years
VINEYARD AREA	0.76 ha
YIELD PER HECTARE	12 ton/ha
TRELLISED	Extended 6 wire Perold
IRRIGATION	Supplementary
CLONE	PI48
HARVEST DATES	Early March

VINIFICATION

Early morning machine harvested at 22°B. Juice is separated from skins after 6 hours skin contact and settled. Fermentation takes roughly 3 weeks to complete in stainless steel tanks.

MATURATION	N/A
AGEING	1 – 3 years

TECHNICAL ANALYSIS

Alcohol	13.16
pH	3.33
Residual Sugar	2.4
Volatile Acidity	0.37
Total Acidity	6.60
FSO2	59
TSO2	125

SERVING SUGGESTION

Enjoy this light and fruity wine with alfresco style meals

