



7th Generation Family Vintners

MERWIDA



SAUVIGNON BLANC 2024

This award-winning wine has intense aromatics of green fruit and cut grass on the nose. On the palate it is supported by hints of gooseberries and passion fruit and a well-rounded acidity.

VARIETAL	100 % Sauvignon Blanc
ORIGIN	Western Cape
SOIL TYPES	Glenrosa & Sandstone
CLIMATE	Moderate Mediterranean
AGE OF VINES	17 years
VINEYARD AREA	4.32 ha
YIELD PER HECTARE	14 ton/ha
TRELLISED	Extended 6 wire Perold
IRRIGATION	Supplementary
CLONE	SB7/159
HARVEST DATES	Early February
VINIFICATION	

These grapes are harvested during the early morning hours at 21.5°B. Fermentation then takes place for 3 weeks in stainless steel tanks at 12°C. Extended lees contact then takes place for 4 months, with regular mixing up of the lees.

MATURATION	N/A
AGEING	1 – 3 years

TECHNICAL ANALYSIS

Alcohol	13.07 %
pH	3.46
Residual Sugar	4.5
Volatile Acidity	0.27
Total Acidity	6.5
FSO2	45
TSO2	158

SERVING SUGGESTIONS

This Sauvignon Blanc is the perfect partner for any occasion and pairs incredibly well with alfresco style dining.