



MERWIDA

7th Generation Family Vintners

CHARDONNAY 2023

This lightly oaked Chardonnay comes alive with fresh hints of stone fruit and marmalade on the nose. Dried peaches, vanilla and subtle oak notes carry through onto the palate.



VARIETAL	100 % Chardonnay
ORIGIN	Western Cape
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 February

VINIFICATION.

Early morning hand harvested at 23°B. Grapes are lightly pressed, and the free run juice settled for 2 days at 10°C. The juice is then fermented for three weeks at 12°C with selected yeast strains. The wine is then aged in oak for 6 months with weekly bâtonnage.

MATURATION	30% New American Oak
AGEING	1 – 5 years

TECHNICAL ANALYSIS

Alcohol	13.64 %
pH	3.68
Residual Sugar	2.9
Volatile Acidity	0.52
Total Acidity	5.8
FSO2	31
TSO2	121

SERVING SUGGESTION

This Chardonnay pairs perfectly with seafood risotto.