



MERWIDA

7th Generation Family Vintners

FAMILY VINTNERS CHENIN BLANC 2023

This wine that forms part of the Breedekloof Makers Collaboration, celebrates family, tradition and a generational love for wine making. Beautiful aromas of white pear, generous golden delicious apples, orange peel & hints of lime zest can be found on the nose. These aromatics follow through on to the palate, with ripe melon, gorgeous orange marmalade, and stewed peaches. Matured in French oak for a period of 9 months has resulted in an exquisitely balanced wine with a glorious lengthy finish.



VARIETAL	100 % Chenin Blanc
ORIGIN	Breedekloof
SOIL TYPES	Glenrosa/Sandy Loam
CLIMATE	Moderate Mediterranean
AGE OF VINES	17 years
VINEYARD AREA	1.56 ha
YIELD PER HECTARE	15 ton/ha
TRELLISED	Extended 6 wire Perold
IRRIGATION	Supplementary
CLONE	SN24
HARVEST DATES	Middle March
VINIFICATION	

Early morning hand harvested at 23 degrees Balling. The grapes undergo 12 hours skin contact with natural settling. Fermented in stainless steel tanks until 18 degrees Balling and then transferred into 1st and older fill 500L French Oak barrels and aged for 9 months on lees.

AGEING	1 – 4 years
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TECHNICAL ANALYSIS

Alcohol	14.22 %
pH	3.53
Residual Sugar	1.7
Volatile Acidity	0.53
Total Acidity	6.1
FSO2	32
TSO2	138

SERVING SUGGESTION

The lively acidity and fuller bodied mouthfeel of this wine makes it a dream to pair with an array of dishes – think creamy risotto or fatty pork belly! .