

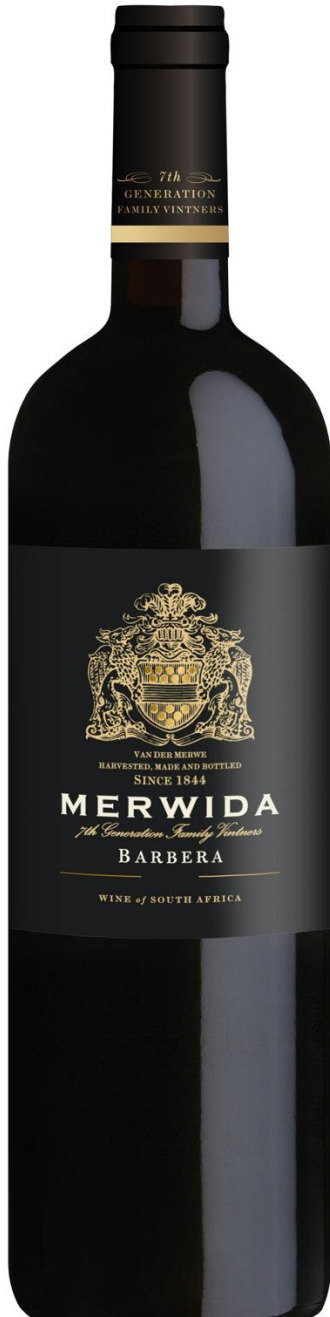


MERWIDA

7th Generation Family Vintners

BARBERA 2023

This medium bodied Barbera will quickly become a “easy-to-love” wine in your collection. It boasts with intense flavours of sour cherry, white pepper and red berries. With lighter tannins and a moderate to high acidity this wine can be enjoyed now or put aside for a special occasion.



VARIETAL	100 % Barbera
ORIGIN	Breedekloof
SOIL TYPES	Glenrosa/Sandy Loam
CLIMATE	Moderate Mediterranean
AGE OF VINES	18 years
VINEYARD AREA	3.62 ha
YIELD PER HECTARE	15 ton/ha
TRELLISED	Extended 6 wire Perold
IRRIGATION	Supplementary
CLONE	BB1A
HARVEST DATES	Middle March
VINIFICATION	

Harvested by hand at 24 ° Balling. Once crushed the berries are cold soaked for 10 days prior to fermentation. Fermentation then takes place in stainless steel tanks at 24°C for 12 days. Post fermentation skin contact is completed for a further 14 days prior to being transferred to barrel for maturation.

MATURATION	38% new French Oak
	62% in second and third fill French Oak
	Matured for 12 months.
AGEING	1 – 8 years

TECHNICAL ANALYSIS

Alcohol	14.12
pH	3.51
Residual Sugar	2.7
Volatile Acidity	0.58
Total Acidity	5.80
FSO2	40
TSO2	109

SERVING SUGGESTION

Compliments spicy Indian style curries served with fresh basmati rice and a roti.