



MERWIDA

7th Generation Family Vintners

MERWIDA PINOTAGE 2023

With 12 months in old and new French Oak barrels, this Pinotage displays a beautiful ruby red colour. On the nose it is layered with red fruit notes of plum, raspberry and cherries. This medium bodied wine has light hints of sweet tobacco and dark chocolate on the palate.



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	14 %
pH	3.59
Residual Sugar	2.9
Volatile Acidity	0.78
Total Acidity	5.9
FSO2	34
TSO2	96

SERVING SUGGESTION

Best enjoyed with a medium-rare leg of lamb with lovely roasted vegetables and potato mash.