



# MERWIDA

## 7th Generation Family Vintners

### PAPENKUILS WATERBLOMMETJIE PINOT GRIGIO 2025

This wine displays a brilliant and bright pale-straw colour, indicative of its vibrant character. The nose is complex and layered, with scented whiffs of nectarine, apricot, yellow peach, and pear, further accentuated by delicate floral and perfume nuances. On the palate, the wine reveals a soft and gentle yet crisp acidity, providing a lively counterpoint to its rich, fruity flavours of yellow apple, apricot, peach, and sweet melon. A delightfully well-balanced, light-bodied, and elegant wine, with a creamy mid-palate texture and lingering notes of citrus and green apple on the finish.

Though crafted for early enjoyment, this wine possesses sufficient depth to evolve, promising secondary flavours of dried pear, hay, and cut flowers over the next 2-3 years.



|                          |                        |
|--------------------------|------------------------|
| <b>VARIETAL</b>          | 100 % Pinot Grigio     |
| <b>ORIGIN</b>            | Breedekloof            |
| <b>SOIL TYPES</b>        | Sandy Loam             |
| <b>CLIMATE</b>           | Moderate Mediterranean |
| <b>AGE OF VINES</b>      | 11 years               |
| <b>VINEYARD AREA</b>     | 15 ha                  |
| <b>YIELD PER HECTARE</b> | 12 ton/ha              |
| <b>TRELLISED</b>         | Extended 6 wire Perold |
| <b>IRRIGATION</b>        | Supplementary          |
| <b>CLONE</b>             | PG40                   |
| <b>HARVEST DATES</b>     | Middle February        |
| <b>VINIFICATION</b>      |                        |

Early morning machine harvested at 22°B. Juice is immediately separated from skins and settled. Fermentation takes roughly 3 weeks in stainless steel tanks.

**MATURATION** 100% Stainless Steel

**AGEING** 1 – 3 years

#### TECHNICAL ANALYSIS

|                  |         |
|------------------|---------|
| Alcohol          | 13.82 % |
| pH               | 3.34    |
| Residual Sugar   | 1.7     |
| Volatile Acidity | 0.33    |
| Total Acidity    | 6.2     |
| FSO2             | 46      |
| TSO2             | 145     |

#### SERVING SUGGESTION

Grilled seafood, herb roasted chicken, soft cheese like Brie or Camembert or pasta with lemon, capers and cream.