



MERWIDA

7th Generation Family Vintners

PAPENKUILS KUKUMAKRANKA UNWOODED CHARDONNAY 2025

This unwooded Chardonnay showcases a beautiful light-gold hue in the glass. The nose is layered with inviting aromas of ripe peach, yellow citrus peel, and kumquat, intermingled with delicate notes of orange blossom, sweet-scented florals, a hint of hay, and subtle beeswax. The palate offers a soft, rounded entry with well-balanced acidity and a slightly creamy texture. Flavours from the nose follow through, displaying vibrant peach, melon, and citrus nuances. The wine remains fresh and lively, with lingering notes of naartjie and apricots on the finish. Its unwooded nature allows the fruit to truly shine, taking center stage in this elegant and refreshing expression.



VARIETAL	100 % Chardonnay
ORIGIN	Breedekloof
SOIL TYPES	Sandy Loam
CLIMATE	Moderate Mediterranean
AGE OF VINES	18 years
VINEYARD AREA	1.6 ha
YIELD PER HECTARE	11 ton/ha
TRELLISED	Extended 6 wire Perold
IRRIGATION	Supplementary
CLONE	CY76
HARVEST DATES	Early Match
VINIFICATION	

Early morning machine harvested at 24°B. Juice is immediately separated from skins and settled. Fermentation takes roughly 3 weeks to complete in stainless steel tanks. Wine is left on gross lees for one month post fermentation for maximum flavour extraction.

MATURATION	100% Stainless Steel
AGEING	1 – 3 years

TECHNICAL ANALYSIS

Alcohol	14.62 %
pH	3.68
Residual Sugar	2.3
Volatile Acidity	0.48
Total Acidity	6.1
FSO2	43
TSO2	127

SERVING SUGGESTION

Roast chicken with herbs, lemon and a creamy sauce