



MERWIDA

7th Generation Family Vintners

PAPENKUILS VLEI VYGIE PINOTAGE ROSÉ 2025

The wine's translucent cherry-pink hue and inviting aromatics are a true delight to the senses. On the nose, there are captivating notes of fresh raspberry, strawberry, cherry, and pomegranate, with subtle hints of red apple and a touch of spice that adds depth.

The entry on the palate is clean and crisp, supported by a bright acidity that balances beautifully with the luscious fruit. Flavours of crunchy red apples, sweet red currants, and watermelon create a refreshing and mouth-filling fruit profile. This rosé is perky and fresh, culminating in a long finish highlighted by lip-smacking cherry fruit, making it the perfect choice for summer sipping, al fresco lunches, or just about any occasion.



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	100% Stainless Steel
AGEING	1 – 2 years

TECHNICAL ANALYSIS

Alcohol	11.72
pH	3.19
Residual Sugar	1.2
Volatile Acidity	0.26
Total Acidity	6.1
FSO2	42
TSO2	96

SERVING SUGGESTION

Light and fresh seafood dishes such as oysters, grilled prawns or a classic seafood salad.