



MERWIDA



7th Generation Family Vintners

FAMILY VINTNERS CHARDONNAY 2025

This oaked Chardonnay comes alive with fresh hints of stone fruit and marmalade on the nose. Dried peaches, vanilla and subtle oak notes carry through onto the palate. It celebrates the life of Albertus van der Merwe and the impact he left at Merwida.

VARIETAL	100 % Chardonnay
ORIGIN	Breedekloof
SOIL TYPES	Glenrosa/ Sandy Loam
CLIMATE	Moderate Mediterranean
AGE OF VINES	18 years
VINEYARD AREA	1.6 ha
YIELD PER HECTARE	7-8 ton/ha
TRELLISED	Extended 6 wire Perold
IRRIGATION	Supplementary
CLONE	CY76
HARVEST DATES	Middle February

VINIFICATION.

Early morning hand harvested at 23°B. Grapes are lightly pressed, and the free run juice settled for 2 days at 10°C. The juice is then fermented for three weeks at 12°C with selected yeast strains. The wine is then aged in oak for 6 months with weekly bâtonnage.

MATURATION	30% New American Oak
AGEING	1 – 5 years

TECHNICAL ANALYSIS

Alcohol	14.1 %
pH	3.60
Residual Sugar	2.3
Volatile Acidity	0.38
Total Acidity	5.9
FSO2	45
TSO2	142

SERVING SUGGESTION

This Chardonnay pairs perfectly with seafood risotto.