



7th Generation Family Vintners

SAUVIGNON BLANC 2026

MERWIDA



The wine displays a pale lemony colour in the glass, with a nose that bursts with bright and inviting aromas of nettles, freshly cut grass, lime zest, passion fruit, white peach, and grapefruit. The aromas are clean and fresh. On the palate, the wine continues to deliver a refreshing experience, characterized by a zippy yet well-balanced citrus-like acidity. It showcases a crisp, clean profile with fantastic harmony between fruit and acidity. Mouth-filling flavours of citrus, grenadilla, and stone fruits dominate, with zesty lime notes and a subtle hint of green pepper adding complexity on the finish. The finish is long, satisfying, and beautifully refreshing. A truly delicious wine, perfect for those with a zest for life!

VARIETAL	100 % Sauvignon Blanc
ORIGIN	Breedekloof
SOIL TYPES	Glenrosa & Sandstone
CLIMATE	Moderate Mediterranean
AGE OF VINES	17 years
VINEYARD AREA	4.32 ha
YIELD PER HECTARE	14 ton/ha
TRELLISED	Extended 6 wire Perold
IRRIGATION	Supplementary
CLONE	SB7/159
HARVEST DATES	Early February
VINIFICATION	

These grapes are harvested during the early morning hours at 21.5°B. Fermentation then takes place for 3 weeks in stainless steel tanks at 12°C. Extended lees contact then takes place for 4 months, with regular mixing up of the lees.

MATURATION	100% stainless steel
AGEING	1 – 3 years

TECHNICAL ANALYSIS

Alcohol	13.18 %
pH	3.41
Residual Sugar	5.0
Volatile Acidity	0.36
Total Acidity	7.3
FSO ₂	47
TSO ₂	150

SERVING SUGGESTIONS

This Sauvignon Blanc is the perfect partner for light seafood dishes such as oysters, grilled prawns or line fish.