



MERWIDA

7th Generation Family Vintners

**PAPENKUILS KUKUMAKRANKA
UNWOODED CHARDONNAY 2022**

The Kukumakranka Unwooded Chardonnay is a light-bodied wine and showcases a fresh, clean and crisp version of this varietal. This unwooded Chardonnay is a pale yellow colour with a light green tint. It displays prominent aromas of citrus and limes on the nose as well as hints of pear and peach. On the palate this unwooded style is clean, well-balanced with lingering citrus notes on the palate.



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	N/A
AGEING	1 – 3 years
TECHNICAL ANALYSIS	
Alcohol	13.35
pH	3.71
Residual Sugar	2.1
Volatile Acidity	0.45
Total Acidity	5.1
FSO2	44
TSO2	120

SERVING SUGGESTION

A perfect companion for light seafood or pasta dishes.