



Klawer Viognier 2017

main variety Viognier

vintage 2017

analysis alc: 13.76 | ph: 3.50 | rs: 3.2 | ta: 5.3 | va: 0.45 | ts02: 140 | fs02: 31

type White

producer Klawer Wine Cellars

style Dry

winemaker Cerina van Niekerk

taste Fruity

wine of Olifants River

body Medium

tasting notes

The barrel fermented wine developed natural fruit flavours complimented by new french oak, with the presence of ripe citrus aftertaste.

ageing potential

Best enjoyed fresh within a year of vintage.

blend information

100% Viognier

in the cellar

Barrel ageing: Lightly wooded