

Klawer Chenin Blanc 2018

main variety Chenin Blanc

vintage 2018

analysis alc: 13.17 | ph: 3.51 | rs: 1.8 | ta: 6.0 | va: 0.85 | ts02: 111 | fs02: 47

type White

producer Klawer Wine Cellars

style Dry

winemaker The Klawer Winemaking Team

taste Fruity

wine of Olifants River

body Medium

tasting notes

Fresh, crispy wine with honey, melon & pineapple aromas.

ageing potential

Best enjoyed fresh within a year of vintage.

blend information

100% Chenin Blanc

food suggestions

Enjoy well-chilled with fish and vegetarian dishes

