



Klaver Chenin Blanc 2020

main variety Chenin Blanc

vintage 2020

analysis alc: 13.1 | ph: 3.80 | rs: 2.0 | ta: 5.5 | va: 0.41 | ts02: 125 | fs02: 28

type White

producer Klaver Wine Cellars

style Dry

winemaker The Klaver Winemaking Team

taste Fruity

wine of Olifants River

body Medium

tasting notes

Fresh, crispy wines with tropical aromas and a complex aftertaste. Enjoy well-chilled with fish, chicken or Malay curries. Will add zest to vegetarian dishes like stuffed marrows and aubergine bakes.

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