



Klauer Chenin Blanc 2023

main variety Chenin Blanc

vintage 2023

analysis alc: 13 | ph: 3.34 | rs: 3.6 | ta: 6.3 | va: 0.41 | ts02: 103 | fs02: 30

type White

producer Klauer Wine Cellars

style Dry

winemaker The Klauer Winemaking Team

taste Fruity

wine of Olifants River

body Medium

tasting notes

Fresh, crispy wine 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