

Klawer Sauvignon Blanc 2026

main variety Sauvignon Blanc | vintage 2026

analysis alc: 13.02 | ph: 3.45 | rs: 3.7 | ta: 6.0

type	White	producer	Klawer Wine Cellars
style	Dry	winemaker	The Klawer Winemaking Team
taste	Fruity	wine of	Western Cape
body	Light		

tasting notes

Ripe tropical flavours with grassy undertones excite the senses and carries through on the palate. Enjoy well-chilled with fish, white meats and pasta.

ageing potential

Enjoy within 1 year of vintage

blend information

100% Sauvignon Blanc

food suggestions

Pair with grilled seafood, salad with vinaigrette, and goat's cheese. Serve at 3°C to 7°C.

in the vineyard

We craft our Sauvignon Blanc from a carefully selected blend of grapes sourced from both the Trawal and Klawer areas. Throughout the growing season, our viticulturist identifies the finest vineyard blocks, ensuring only the highest-quality fruit is chosen for harvest. The grapes are hand-picked in the cool early morning hours and delivered promptly to the cellar, preserving their freshness and varietal character from vineyard to wine.

about the harvest

Grapes are harvested at optimal ripeness to achieve the ideal chemical balance of sugar, acidity, and phenolic compounds (such as tannins and colour pigments) required for a rich flavour, smooth texture, and aging potential.

in the cellar

Once the Sauvignon Blanc grapes arrive at the cellar, the juice is allowed to settle naturally before being racked off and fermented. The winemaker keeps the wine on its fine lees after fermentation, regularly stirring the lees to keep them in suspension. Lees contact enhances the wine's texture and contributes to a fuller, richer mouthfeel. The entire winemaking process, from settling through to filtration just before bottling, takes place in stainless steel tanks to preserve the wine's fresh fruit character, purity, and varietal expression.