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