

Klawer Chardonnay 2025

main variety Chardonnay | vintage 2025

analysis alc: 13.31 | ph: 3.68 | rs: 4.3 | ta: 6.1 | va: 0.41 | ts02: 133 | fs02: 33

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

tasting notes

Crisp lemon and citrus flavours, with a soft and well-balanced middle palate. Slightly oaked undertones complement the long, subtle finish.

blend information

100% Chardonnay

food suggestions

Enjoy well-chilled with fish, poultry and pasta.

in the vineyard

Our Chardonnay is crafted 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 Chardonnay grapes arrive at the cellar, the juice is gently settled before being racked off and fermented. After fermentation, the wine is kept on its fine lees to enhance complexity and texture. Regular lees stirring helps keep the lees in suspension, contributing to a richer mouthfeel and greater depth of flavour. The wine is then matured in French oak barrels for 4 to 6 months, allowing subtle oak influence to integrate with the fruit while adding elegance and complexity to the final wine.