

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 Kla	awer Wine Cellars
style Dry	winemaker Th	e Klawer Winemaking Team
taste Fruity	wine of Ol	ifants 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