



Klawer Cabernet Sauvignon 2025

main variety Cabernet Sauvignon

vintage 2025

analysis alc: 13.98 | ph: 3.38 | rs: 3.5 | ta: 5.6 | va: 0.47 | ts02: 77 | fs02: 37

type Red

producer Klawer Wine Cellars

style Dry

winemaker The Klawer Winemaking Team

taste Fragrant

wine of Olifants River

body Full

tasting notes

Ripe berry flavours with a well-balanced spicy palate. A smooth oak aroma adds to its complexity. Enjoy at room temperature with lamb and roast beef.

ageing potential

Enjoy within 5 years of vintage

blend information

100% Cabernet Sauvignon

food suggestions

Can be paired with ribeye, steak, Grilled beef burger with sharp cheddar cheese or with aged cheddar or gouda.