

Klawer Viognier 2017

The barrel fermented wine developed natural fruit flavours complimented by new french oak, with the presence of ripe citrus aftertaste.

variety: Viognier | 100% Viognierwinery: Klawer Wine Cellarswinemaker: Cerina van Niekerkwine of origin: Olifants River

analysis: alc:13.76 % vol rs:3.2 g/l pH:3.50 ta:5.3 g/l va:0.45 g/l so2:

140 mg/l **fs02**:31 mg/l

type:White style:Dry body:Medium taste:Fruity wooded

pack:Bottle size:750ml closure:Screwcap

ageing: Best enjoyed fresh within a year of vintage.

in the cellar: Barrel ageing: Lightly wooded



Klawer Wine Cellars

Olifants River

www.klawerwine.co.za

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