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Klawer Shiraz Malbec 2023

A medium-bodied wine with mixed spice flavours and soft, silky tannins.

Enjoy with barbeques or on its own. Serve between 14°C -16°C.

variety : Shiraz | 50% Shiraz, 50% Malbec
winery : Klawer Wine Cellars
winemaker : The Klawer Winemaking Team
wine of origin : Olifants River
analysis : **alc :** 14.13 % vol **rs :** 4.5 g/l **pH :** 3.48 **ta :** 5.7 g/l **va :** 0.48 g/l **so2 :** 69 mg/l **fso2 :** 35 mg/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap



Our wines are born in the Olifants River Valley, where carefully selected vineyards thrive between river and desert. Long days of sunshine, cooling river influence and mineral-rich soils create fruit with clarity, balance, and depth. The result is wines with substance and soul unpretentious, balanced, and distinctly ours.

The label shows the vineyards and the Gifberg mountain as well as the Historical Cellar building. It brings together the history of winemaking in the Olifants River region and Klawer Wine Cellars' role as a producer in the community.

in the vineyard : This wine is made from selected vineyards in the Olifants River region. Only the best quality grapes are selected for bottling.

about the harvest: This wine is made from selected vineyards in the Olifants River region. Only the best quality grapes are selected for bottling.

in the cellar : Fermentation takes place in stainless steel tanks. Pump overs are done every three hours to extract as much colour, tannins, and flavour from the grape skins as possible. This is done until the wine reaches a sugar level of 5 balling, then grape skins are racked for final alcohol and malolactic fermentation to finish. French oak staves add oak flavour. This process takes about 12 months, adding flavour and body to the wine.

Klawer Wine Cellars

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