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Klawer Merlot 2025

Well-balanced in body with some ripe fruit, touches of warm spice, mint, and dusty earth.

Can be paired with roasted chicken, roasted pork, Tomato dishes, and soft cheese like brie and camembert. Serve between 14°C -16°C

variety : Merlot | 100% Merlot
winery : Klawer Wine Cellars
winemaker : The Klawer Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 14.78 % vol **rs :** 4.7 g/l **pH :** 3.27 **ta :** 7.0 g/l **va :** 0.54 g/l **so2 :** 123 mg/l **fso2 :** 19 mg/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Enjoy within 5 years of vintage

Our wines are born in the Olifants River Valley, where carefully selected vineyards thrive between river and desert. Long days of sunshine, cooling rivers 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: 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 : 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.



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