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Klawer Chenin Blanc 2026

Fresh, crisp wine 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. Serve at 3°C to 7°C.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Klawer Wine Cellars
winemaker : The Klawer Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 13.25 % vol **rs :** 4.2 g/l **pH :** 3.45 **ta :** 5.6 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2026 Veritas Awards- Gold

ageing : Enjoy within 1 year 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 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. Bringing together the history of winemaking in the Olifants River region and the role Klawer Wine Cellars plays as a producer in the community.

in the vineyard : We craft our Chenin Blanc from a carefully selected blend of grapes sourced from both the Trawal and Klawer areas. Throughout the growing season, our viticulturist identifies the finest vineyard blocks, ensuring only the highest-quality fruit is chosen for harvest. The grapes are hand-picked in the cool early morning hours and delivered promptly to the cellar, preserving their freshness and varietal character from vineyard to wine.

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 : Once the Chenin Blanc grapes arrive at the cellar, the juice is allowed to settle naturally before being racked off and fermented. The winemaker keeps the wine on its fine lees after fermentation, regularly stirring the lees to keep them in suspension. Lees contact enhances the wine's texture and contributes to a fuller, richer mouthfeel. The entire winemaking process, from settling through to filtration just before bottling, takes place in stainless steel tanks to preserve the wine's fresh fruit character, purity, and varietal expression.

Klawer Wine Cellars

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