

Klawer Chardonnay 2025

Crisp lemon and citrus flavours, with a soft and well-balanced middle palate. Slightly oaked undertones complement the long, subtle finish.

Enjoy well-chilled with fish, poultry and pasta.

variety : Chardonnay | 100% Chardonnay

winery : Klawer Wine Cellars

winemaker : The Klawer Winemaking Team

wine of origin : Western Cape

analysis : alc : 13.31 % vol rs : 4.3 g/l pH : 3.68 ta : 6.1 g/l va : 0.41 g/l so2 : 133 mg/l fso2 : 33 mg/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

The label emphasizes the Clover flower. This is the first flower to bloom after the winter rains before the flower season starts. Klawer developed around a railway station, which opened in 1914, servicing the Olifants River Valley, and was named after the wild clover flower. Klawer Cellars was established in 1956.

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.

in the vineyard : Our Chardonnay is crafted 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 Chardonnay grapes arrive at the cellar, the juice is gently settled before being racked off and fermented. After fermentation, the wine is kept on its fine lees to enhance complexity and texture. Regular lees stirring helps keep the lees in suspension, contributing to a richer mouthfeel and greater depth of flavour. The wine is then matured in French oak barrels for 4 to 6 months, allowing subtle oak influence to integrate with the fruit while adding elegance and complexity to the final wine.



Klawer Wine Cellars

Olifants River

+27 27 216 1530

www.klawerwine.co.za