Klawer Viognier 2017

main variety Viognier | vintage 2017

analysis alc: 13.76 | ph: 3.50 | rs: 3.2 | ta: 5.3 | va: 0.45 | ts02: 140 | fs02: 31



type White
style Dry
taste Fruity
body Medium

producer Klawer Wine Cellars
winemaker Cerina van Niekerk
wine of Olifants River

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

ageing potential
Best enjoyed fresh within a year of vintage.

blend information
100% Viognier

in the cellar
Barrel ageing: Lightly wooded