

Klawer Shiraz Malbec 2023



Technical Analysis

Winemaker - The Klawer Winemaking Team

Main Variety - Shiraz

Alcohol - 14.13 %vol

pH - 3.48

RS - 4.5 g/l

Total Acid - 5.7 g/l

Volatile Acidity - 0.48 g/l

SO2 - 69 mg/l

Free SO2 - 35 mg/l

Appellation - Olifants River

Characteristics

Type - Red

Style - Dry

Body - Medium

Taste - Fruity

Tasting Notes

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

Blend Information

50% Shiraz, 50% Malbec

Food Suggestions

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

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.

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.

The Label

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.

Additional Information

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.