



KRANSKOP

Viognier 2022

FLAVOURS



fynbos



almond



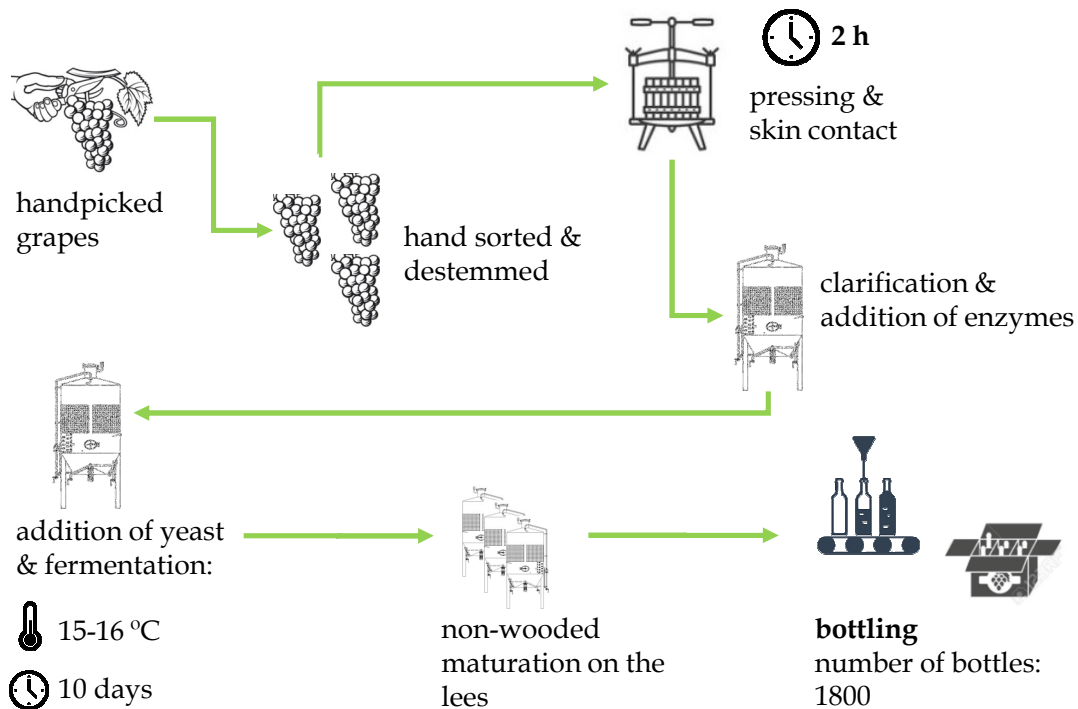
peach

FOOD PAIRING



bobotie, breyani & cape malay dishes

VINIFICATION



PROFILE

alcohol: 12.77 % vol



titratable acidity: 5.9g/L



pH: 3.29



residual sugar: 2.4g /L



recommended
serving
temperature

12 °C

VITICULTURE

- deep loamy stony soils
- south-east facing slope
- optimal use of sunlight without leaving the grapes in direct sun

age of vine:
15 years

