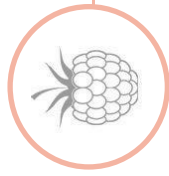




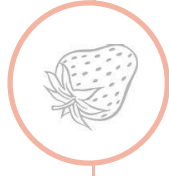
KRANSKOP

Petite Sirah/Viognier Rosé Sec 2018

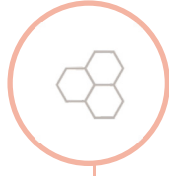
FLAVOURS



raspberry



strawberry



sweet

FOOD PAIRING



curry dishes



mediterranean dishes

VINIFICATION



handpicked grapes in the morning

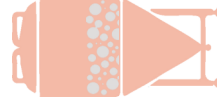


handsorting & destemming

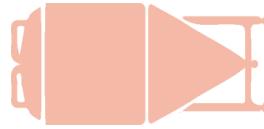
50% Petite Sirah + 50% Viognier



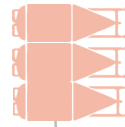
pressing & skin contact 12 h



clarification & addition of enzymes



addition of yeast & fermentation: 13-14°C 14 days



non-wooded maturation on the lees



bottling amount of bottles: 1600

PROFILE

alcohol: 12,98 % vol

titratable acidity: 5,8 g/L

pH: 3,26

residual sugar: 2,2 g/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

