



# KRANSKOP Sauvignon Blanc 2018

## FLAVOURS



green fig



flinty  
flavours

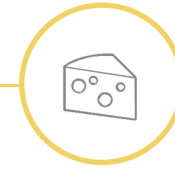


tropical fruit  
aftertaste

## FOOD PAIRING



light green  
salad

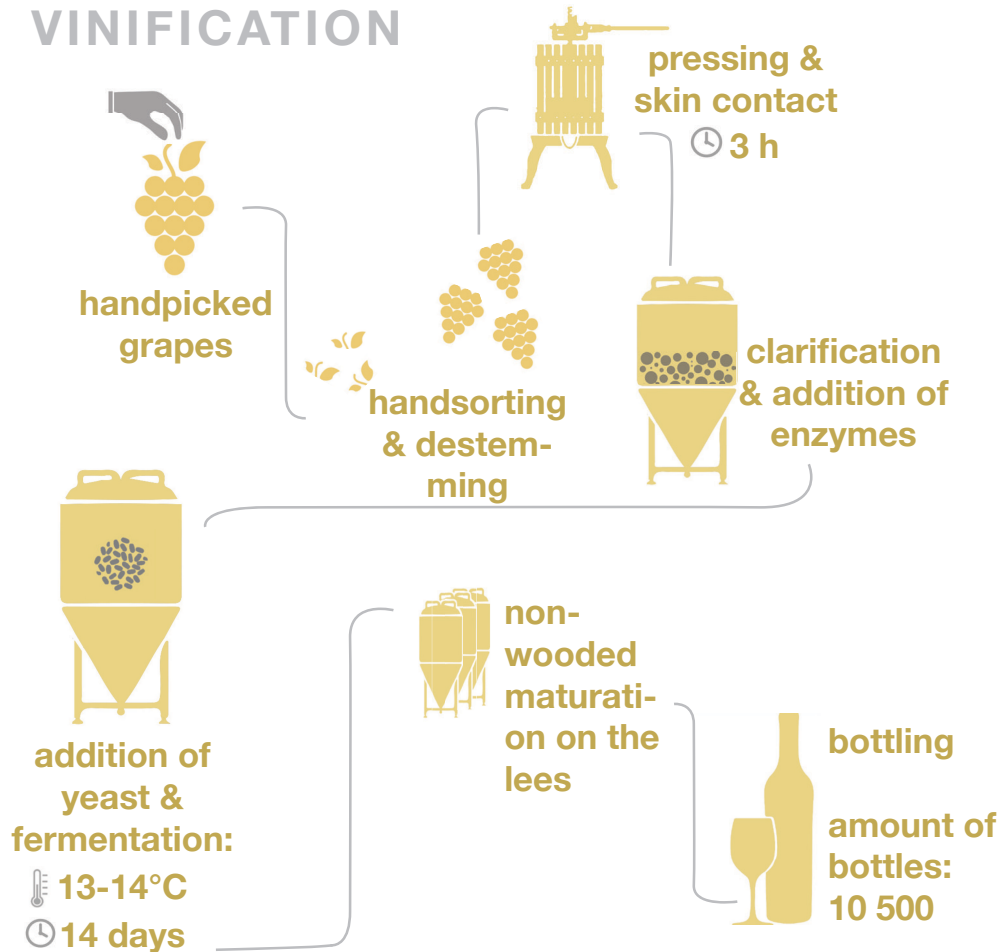


goats  
cheese



fish  
dishes

## VINIFICATION



## PROFILE

alcohol: 13,44 % vol

titratable acidity: 6,2 g/L

pH: 3,26

residual sugar: 2,9 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

age of vine:  
12 years

