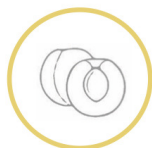




FLAVOURS



dried fruit



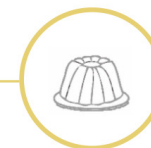
floral notes



honey suckle

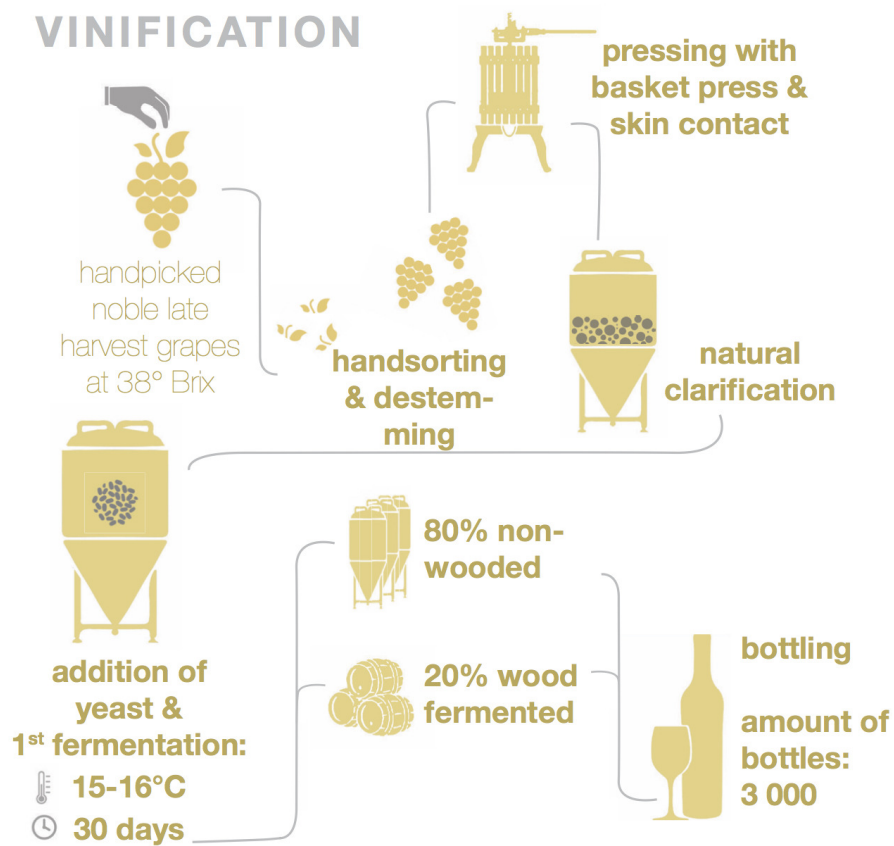
KRANSKOP Noble Late Harvest 2017

FOOD PAIRING



desserts

VINIFICATION



PROFILE

alcohol: 10,66 % vol

titratable acidity: 8,5 g/L

pH: 3,45

residual sugar: 255 g/L

recommended serving temperature

12-14°C

VITICULTURE

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

age of vine: 13 years

