



KRANSKOP Viognier 2018

FLAVOURS

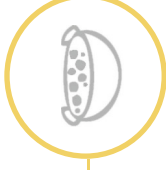


fynbos

almond

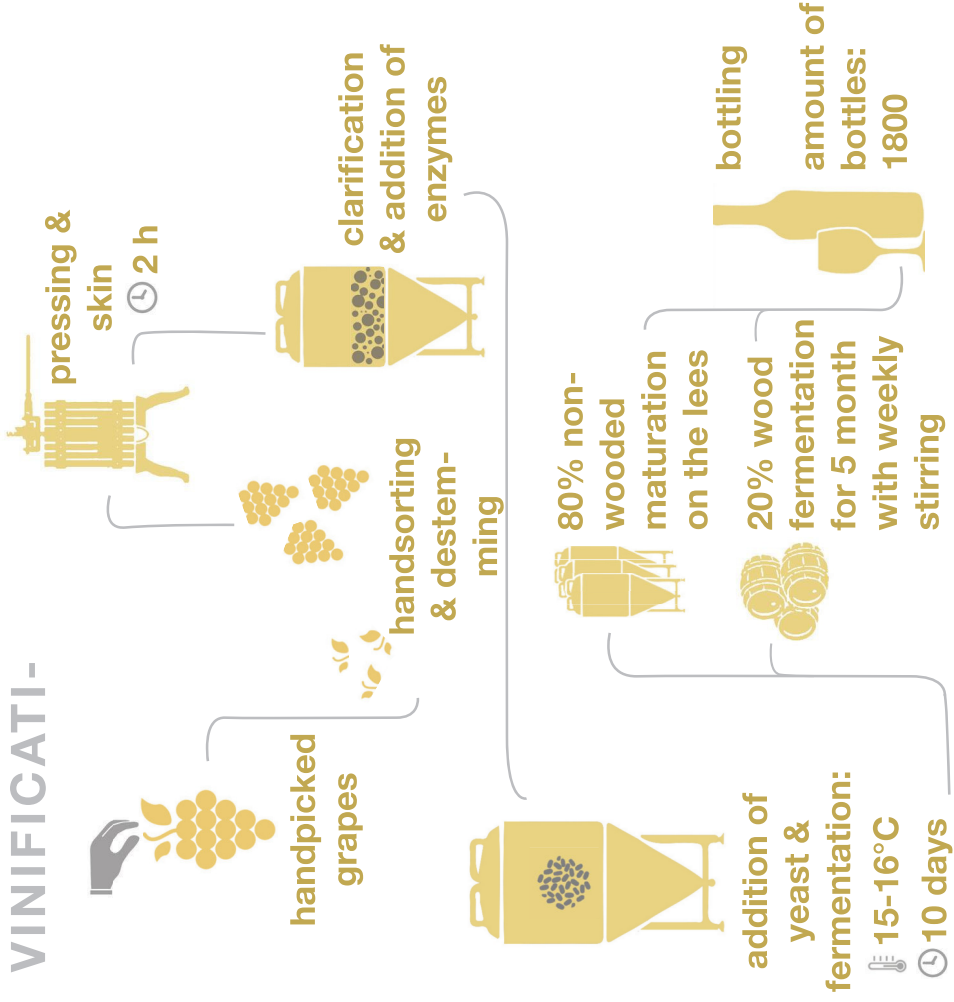
peach

FOOD PAIRING



bobotie, breyani &
cape malay dishes

VINIFICATI-



PROFILE

alcohol: 12,66 % vol

titratable acidity: 5,9 g/L

pH: 3,16

residual sugar: 2,4 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

