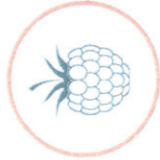




KRANSKOP

Petite Sirah/Viognier Rosé Sec 2020

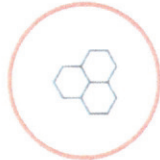
FLAVOURS



raspberry



strawberry



sweet

FOOD PAIRING



curry dishes



mediterranean dishes

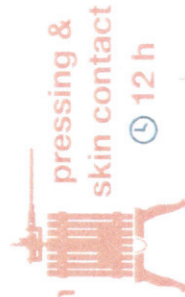
VINIFICATION



handpicked grapes in the morning



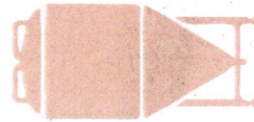
handsorting & destemming



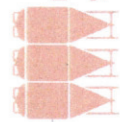
50% Petite Sirah + 50% Viognier
pressing & skin contact
12 h



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: 13,44 % vol

titratable acidity: 6,1 g/L

pH: 3,19

residual sugar: 5,1 g/L

recommended serving temperature



VITICULTURE

deep loamy stony soils

south-east facing slope

optimal use of sunlight without leaving the grapes in direct sun

