KRANSKOP

Pinot Noir 2019

FLAVOURS

raspberry · cherry · floral notes rose & violets

FOOD PAIRING

steak · grilled salmon · mushroom pizza

VINIFICATION

PROFILE

alcohol: 13,9 % vol

titratable acidity: 5,3 g/L

pH: 3,54

residual sugar: 2,3 g/L

recommended serving temperature

12°C

VITICULTURE

age of vine: 12 years

- deep loamy stony soils
- south-east facing slope
- optimal use of sunlight without leaving the grapes in direct sun
- removal of green & uneven bunches 4 weeks before harvest to optimize the riping process and achieve smalest possible grape size