

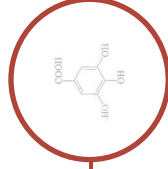


KRANSKOP MCT 2017

FLAVOURS



blueberry
fruit

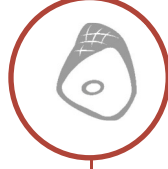


savory
and spicy

FOOD PAIRING



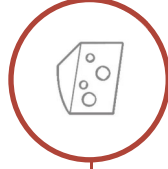
sirloin
steak



pork belly



lamb ribs



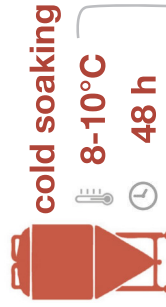
well
matured
cheese

VINIFICATION

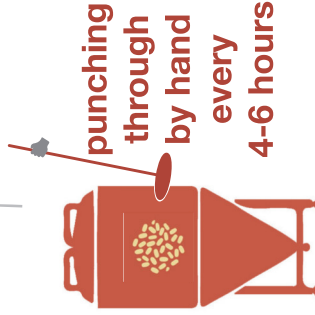


handpicked
grapes

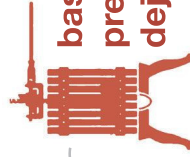
handsorting
& destem-
ming



cold soaking
8-10°C
48 h



punching
through
by hand
every
4-6 hours



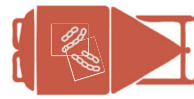
basket
pressing &
dejuicing

skin
maceration
6 days

addition of yeast &
1st fermentation:

23-26°C
7 days

free
run



2nd
fermentation
(malolactic)

18 month wooded

maturity of 55% Merlot, 35% Cab
Sauvignon and 10% Tannat 25%
in new & 75% in 2nd & 3rd fill french
oakmedium toasted barrels



bottling

amount of
bottles:
3500

PROFILE

alcohol: 14,5 % vol

titratable acidity: 5,3 g/L

pH: 3,53

residual sugar: 2,0 g/L



excellent
ageing potential

recommended
serving
temperature

17°C

VITICULTURE

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 smallest possible grape size

