



## FLAVOURS



dried fruit



floral notes

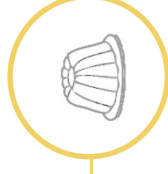


honey suckle

# KRANSKOP

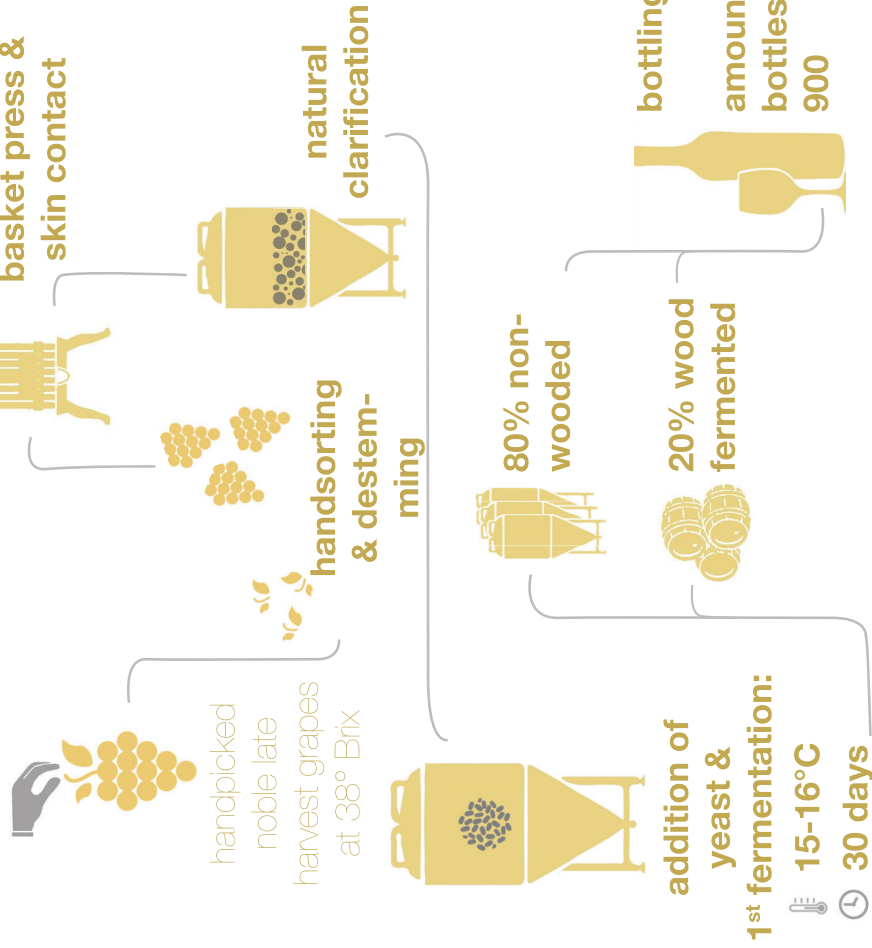
## Viognier Noble Late Harvest 2019

## FOOD PAIRING



desserts

## VINIFICATION



## PROFILE

alcohol: 10,45 % vol

titratable acidity: 7,9 g/L

pH: 3,58

residual sugar: 242,9 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: 15 years

