



# KRANSKOP

Viognier  
2023

## FLAVOURS



fynbos



almond



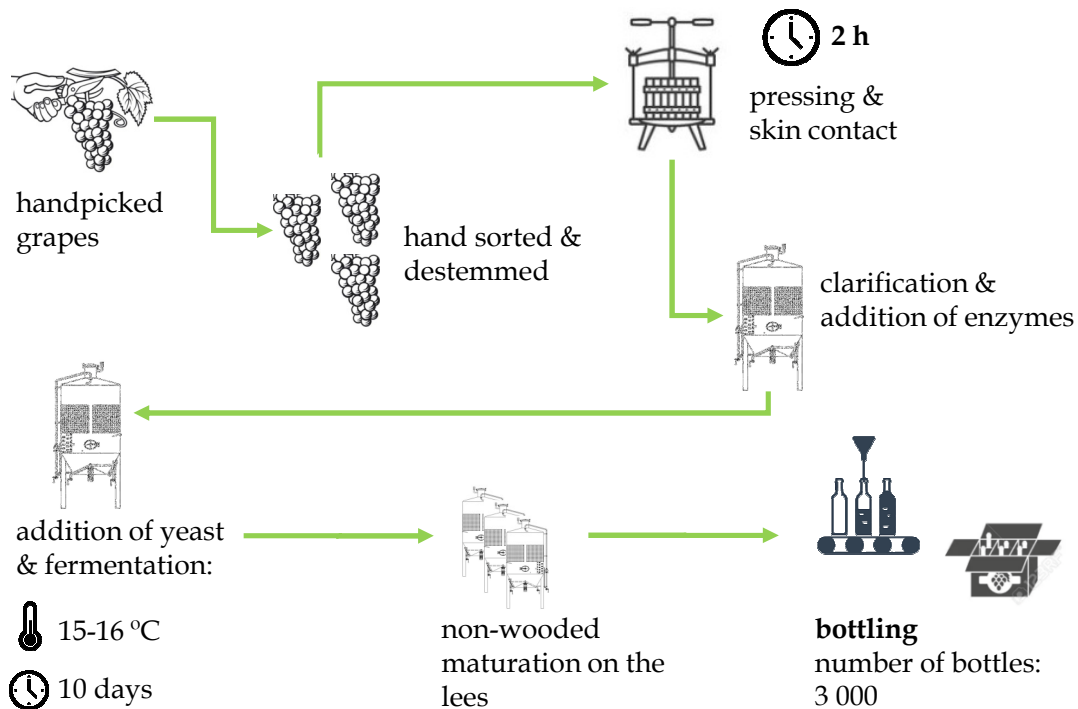
peach

## FOOD PAIRING



bobotie, breyani &  
cape malay dishes

## VINIFICATION



## PROFILE


alcohol: 13.52 % vol

titratable acidity: 6.3 g/L




pH: 3.25

residual sugar: 2.2 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:  
**16 years**

