



# KRANSKOP

## Viognier Noble Late Harvest 2024

### FLAVOURS



Dried fruit



Floral notes



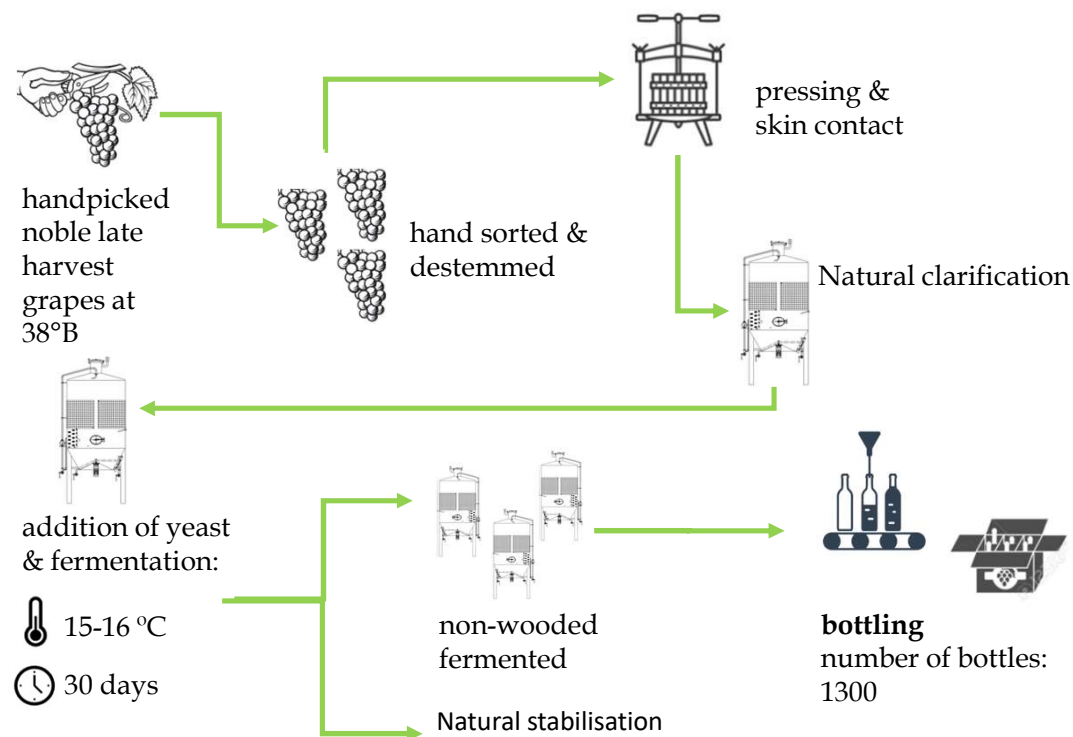
Honey suckle

### FOOD PAIRING



Blue cheese/Strong cheese/after dinner cheese

### VINIFICATION



### PROFILE

alcohol: 9.4 % vol

titratable acidity: 7.6 g/L

pH: 3.41

residual sugar: 166.2 g /L

recommended serving temperature

12 - 14°C

### VITICULTURE

- deep loamy stony soils
- south-east facing slope
- optimal use of sunlight without leaving the grapes in direct sun

age of vine:  
17 years

