KRANSKOP

Chenin Blanc Cap Classique 2024

FLAVOURS

Green apple

citrus flavours

biscuit

FOOD PAIRING

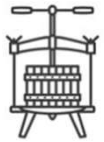
canapes

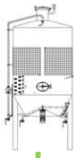
Oysters

VINIFICATION

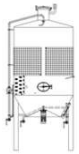
handpicked grapes

Whole Bunch pressing





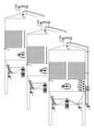
clarification & addition of enzymes



addition of yeast & fermentation:

13-14 °C

14 days



75% non-wooded maturation on the lees – 9 months

25% wood fermentation and matured on the lees – 9 months

Bottled for 2nd Fermentaion
number of bottles: 1650
-12 months on Lees
-Degorge with No Dosage = Brut/Brut

PROFILE

alcohol: 11.72 % vol

titratable acidity: 7.5g/L

pH: 3.14

residual sugar: 2.0g /L

recommended serving temperature

8 °C

VITICULTURE

age of vine: **34 years**

- deep loamy soils
- south-east row direction
- optimal use of sunlight without leaving the grapes in direct sun