



KRANSKOP

Viognier
2025

FLAVOURS



fynbos



almond



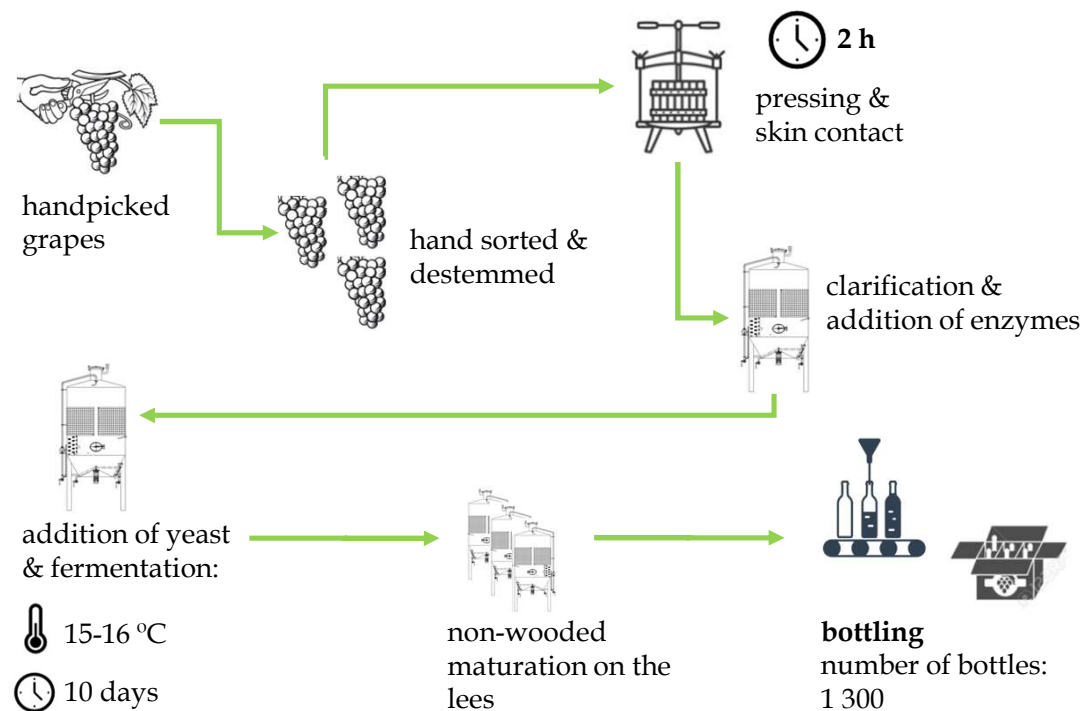
peach

FOOD PAIRING



bobotie, breyani &
cape malay dishes

VINIFICATION



PROFILE

alcohol: 13.83 % vol

titratable acidity: 6.0 g/L

pH: 3.24

residual sugar: 2.5 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:
18 years

