



KRANSKOP

MCT Selection
2022

FLAVOURS



blueberry



savoury &
spicy

FOOD PAIRING



sirloin steak



pork belly

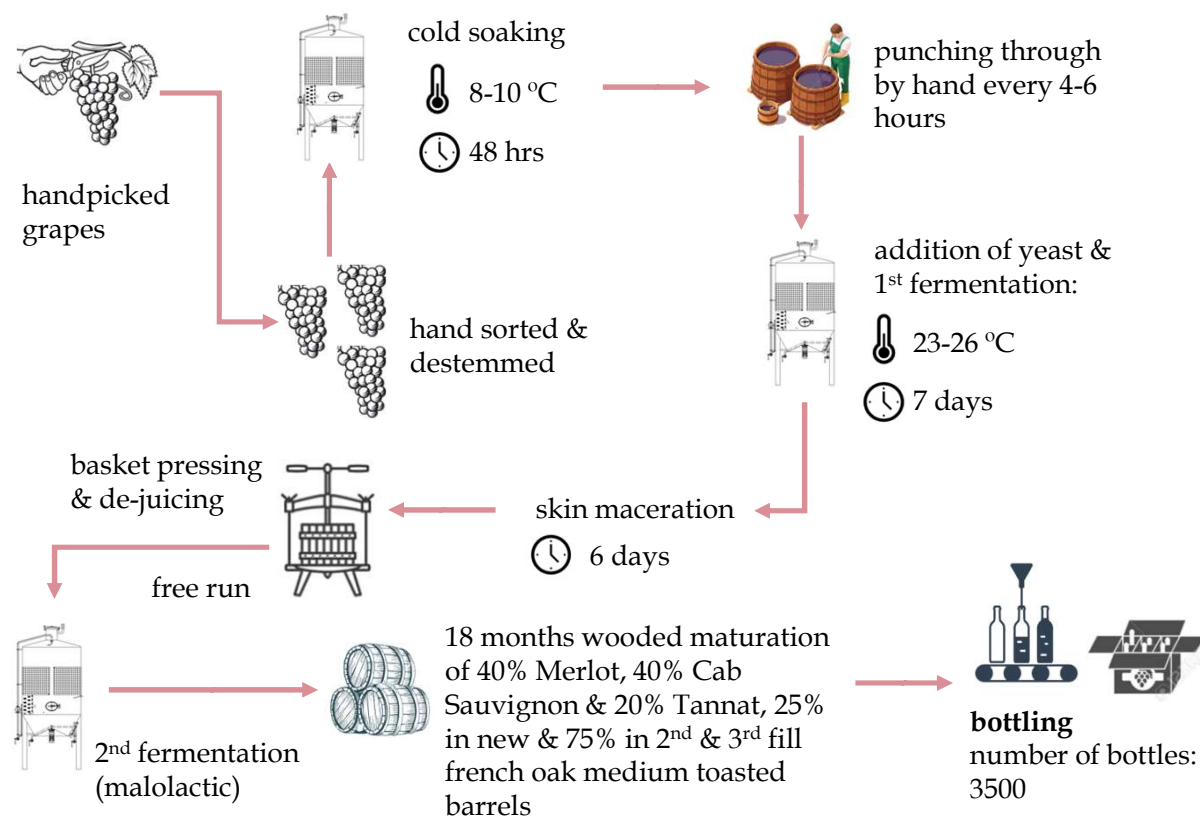


lamb ribs



well matured
cheese

VINIFICATION



PROFILE

alcohol: 13.16 % vol

titratable acidity: 5.5g/L

pH: 3.47

residual sugar: 3.0 g / L



excellent ageing
potential

recommended
serving
temperature

17 °C

VITICULTURE

- deep loamy stony soils
- south-east facing slope
- optimal use of sunlight without leaving the grapes in direct sun
- removal of green & uneven bunches 4 weeks before harvest to optimise the ripening process & achieve smallest possible grape size

