



KRANSKOP

Shiraz
2023

FLAVOURS



sweet ripe
fruit aromas



spiciness



fruit tannins

FOOD PAIRING



lamb

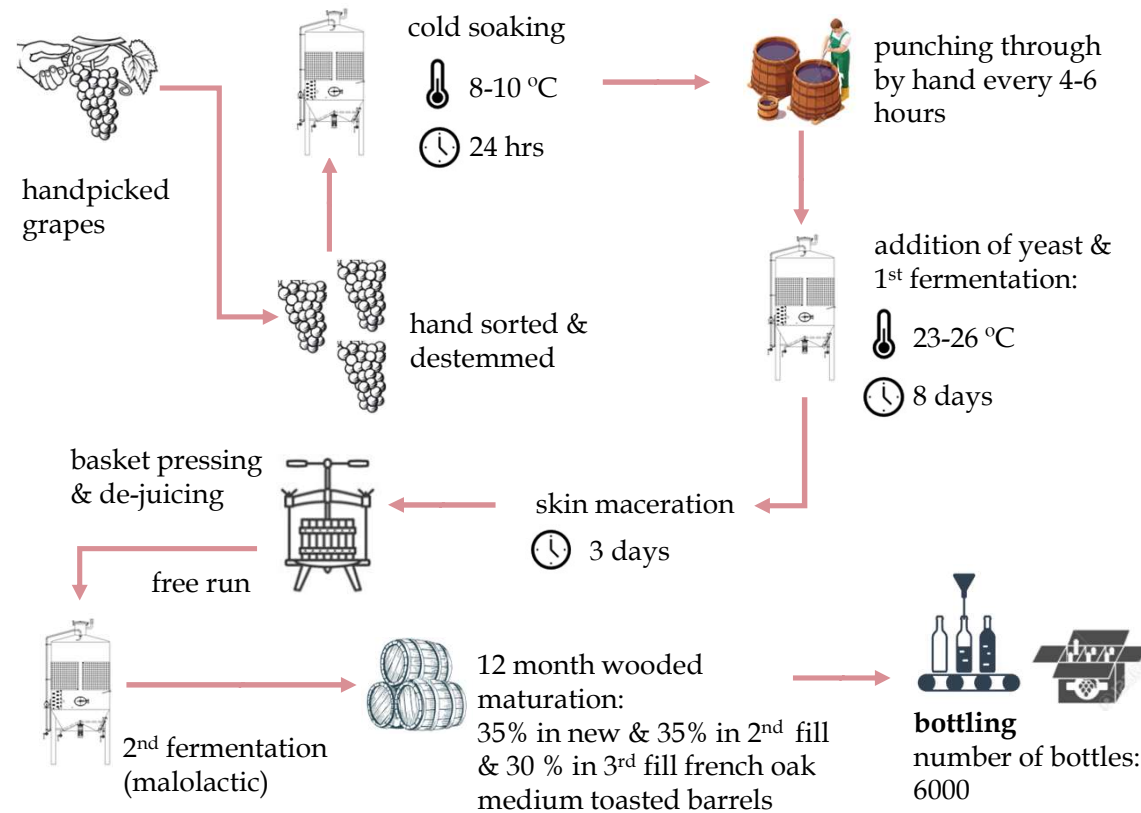


game



rich vegetable
dishes

VINIFICATION



PROFILE

alcohol: 13.72 % vol

titratable acidity: 5.6g/L

pH: 3.36

residual sugar: 3.1g /L

VITICULTURE

deep loamy stony soils, 380m
above sea level

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



excellent ageing
potential

recommended
serving
temperature

17 °C

age of vine:
23 years

