



KRANSKOP

Pinot Noir
2023

FLAVOURS



raspberry

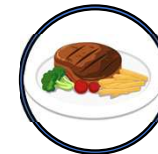


cherry



floral notes:
rose & violets

FOOD PAIRING



steak

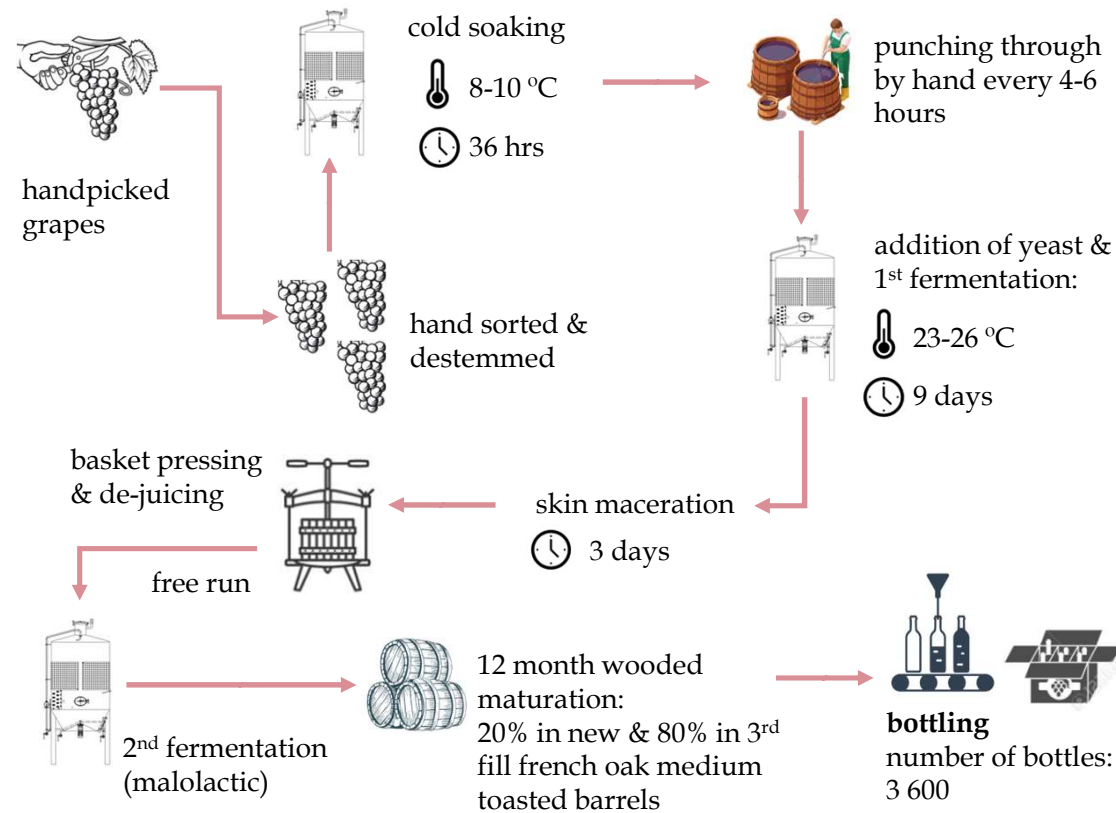


mushroom
pizza



grilled
salmon

VINIFICATION



PROFILE

alcohol: 13.66 % vol

titratable acidity: 5.5 g/L

pH: 3.48

residual sugar: 2.6 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
- removal of green & uneven bunches 4 weeks before harvest to optimise the ripening process & achieve smallest possible grape size

age of vine:
16 years

