



KRANSKOP

Tannat
2024

FLAVOURS



strawberry



blueberries



soft fruity
tannins

FOOD PAIRING



Rib eye steak

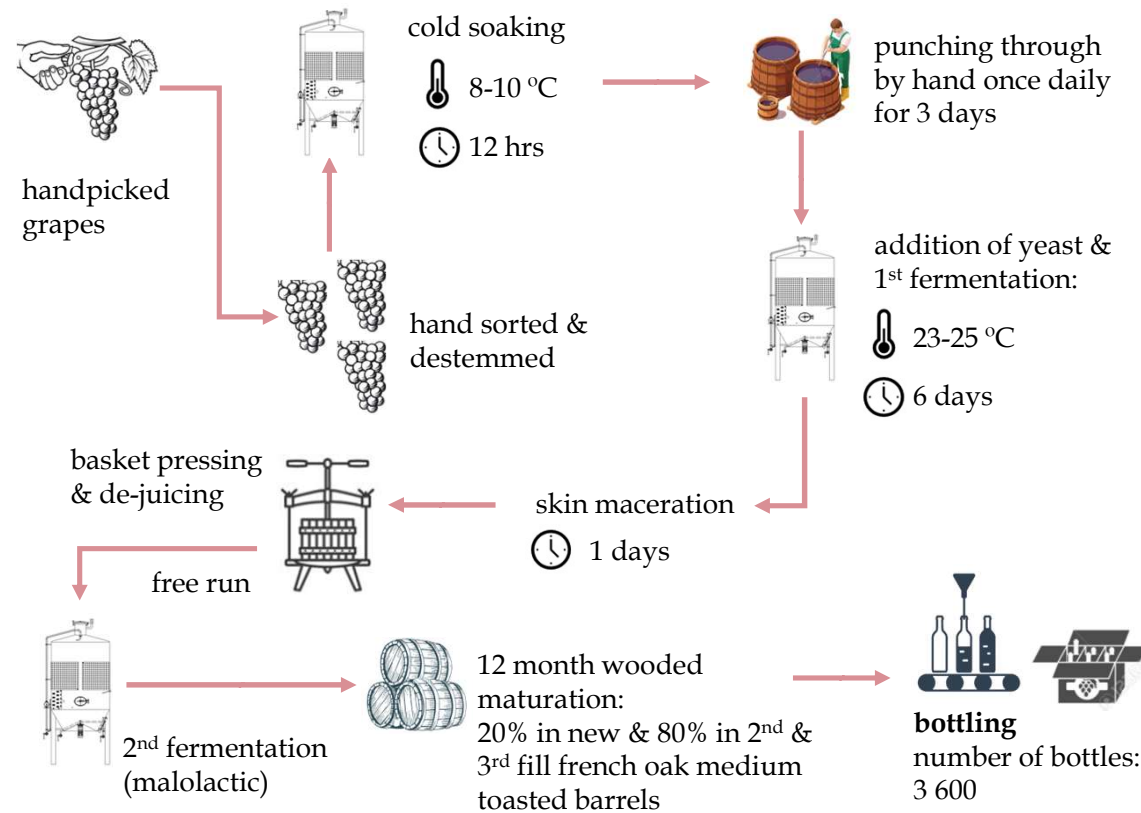


Herb crusted
lamb rack



south african
baked
buttermilk
dessert

VINIFICATION



PROFILE

alcohol: 14.43 % vol

titratable acidity: 6.1 g/L

pH: 3.41

residual sugar: 2.9 g/L

VITICULTURE

- deep loamy stony soils
- north-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:
17 years

