



DE KRANS

CALITZDORP

De Krans Tritonia (Calitzdorp Blend) 2014

Winemaker: Louis van der Riet

Appellation: Calitzdorp

Grape varietal: 67% Touriga Nacional, 22% Tinta Roriz, 6% Tinta Barocca, 5% Tinta Amarela
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Background

De Krans Wine Cellar is situated along the upper reaches of the picturesque Gamka River Valley near Calitzdorp. The history of the farm dates back to 1890 when the current owners' great grandfather bought part of the first farm established in Calitzdorp, named Buffelsvallei ("Buffalo valley") on the edge of the municipal boundary of Calitzdorp.

The first grapes were planted in 1936 mainly for the production of raisins and some sweet wine. In 1964 the present cellar was built and De Krans quickly became well-known for quality ports and Muscat sweet wines, as well as dry table wines.

The current owners and winemaker now take advantage of the unique Calitzdorp terroir to produce great quality Cape ports and table wines from a whole range of interesting grape varieties.

This flagship wine is a tribute to the beautiful Tritonia, with its colorful flowers, of which eight different species occur in the Klein Karoo, the most complex and species rich arid area in the world.

Vineyards

Portuguese varietals were planted in Calitzdorp during the early 1970's with Tinta Barocca being the first to find its way to the Klein Karoo. Calitzdorp's continental climate, which is very similar to the Douro valley in Portugal, is ideal for growing quality Touriga Nacional, Tinta Barocca and Tinta Roriz grapes. The shallow clay soils and warm dry summers ensure perfect growing

conditions for these unique varieties. All vines are micro irrigated on Perold trellising systems to ensure the best quality fruit possible.

Winemaking

Selected grapes are handpicked at 24.5°B. Touriga Nacional, Tinta Roriz and Tinta Barocca grapes are vinified separately in open fermenters until fermentation has stopped. Skins are then pressed and the wine is left to undergo malo-lactic fermentation in concrete tanks. After MLF wines are put separately into 2nd and 3rd fill French Oak barrels and left to mature for 12 months. After ageing the blend is made from best selected barrels and then bottled.

Winemaker's comments

Colour: Dark plum red colour

Bouquet: Full fruit flavours of raspberry, prunes and mulberries, with hints of dark chocolate and spice.

Taste: Savoury and fine-grained structure, lovely integrated wood and a delightful elegance

Food pairing

Goes well with venison and ostrich steaks or Ostrich pies, roasted leg of lamb or beef fillet.

Chemical analysis

Alcohol: 13.68

pH: 3.65

TA: 5.75

RS: 3.6 g/l

Extract: 34.96

Awards

Parker 90 points (2013 Vintage)

Platter 4 star – 2014, 2016

CAPPA Top 10 – 2014 (2011 vintage)

Top 100 SA Wines 2014 (2011 vintage)

