



DE KRANS

CALITZDORP

De Krans Cape Vintage Reserve 2013

Winemaker: Louis van der Riet
Appellation: Calitzdorp
Grape varietal: 60% Touriga Nacional
30% Tinta Barocca
10% Tinta Roriz
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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.

Vineyards

Portuguese varietals were planted in Calitzdorp during the late 1970's with Tinta Barocca being the first to find its way to the Klein Karoo. Now Calitzdorp is known as South Africa's Port Capital with these varietals leading the way. Vines are trellised and micro irrigated.

Winemaking

Selected bunches are handpicked mid to late February from row selected vines in specific blocks at 26° Balling. Bunches are destemmed,

crushed and rapidly cooled in a small open fermenter. Grapes are left to spontaneously start fermenting after which at the desired sugar the fermentation is stopped by adding alcohol to the must. Skins are then pressed and the wine is matured in big vats for 20 months.

Winemaker's comments

Colour: Dark black colour with plum red rim.

Bouquet: Very aromatic nose of ripe red berries and cherries, stewed prunes and dark chocolate.

Taste: A big wine full of ripe dark fruit notes of plum, mulberry and black currents. Well-rounded with smooth dark chocolate undertones and firm tannins results in a wine that would mature well over 30 years.

Food pairing

Pair beautifully with most baked desserts or in a sauce over ice cream, Enjoyed with well matured cheese or simply on its own.

Chemical analysis

Alcohol: 19.0%
pH: 4.05
TA: 5.65
RS: 97 g/l
Extract: 130.1 g/l

Awards

Gold medal at Veritas Awards 2015
Double Gold medal at Michelangelo Wine Awards 2015 (2012 Vintage)
Platter's Wine Guide 2015:
5star rating (2012 Vintage)
Best Port Old Mutual trophy 2015 (2012 Vintage)
Gold at Young Wine Show 2013

