



# DE KRANS

CALITZDORP

## De Krans Premium Cape Ruby N/V

*Winemaker:* Louis van der Riet  
*Appellation:* Calitzdorp  
*Grape varietal:* Touriga Nacional, Tinta Barocca, Tinta Amarella, Souzoa  
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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. 30 year old vines are planted in shallow Karoo sand/clay on Buffelsvlei. Vines are trellised and micro irrigated.

### Winemaking

Selected blocks are handpicked mid to late February at 26° Balling. Bunches are

destemmed, crushed and rapidly cooled in an 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 pressed and the wine is matured in old 300 liter barrels. Before bottling different vintages are blended for a beautiful complex fruity Cape Ruby

### Winemaker's comments

*Colour:* Dark Ruby.

*Bouquet:* Full ripe fruit flavours of red and blue berries, violets and cinnamon spice.

*Taste:* Rich flavours of cherries and ripe plum fruit with hints of chocolate and spice.

### Food pairing

Best enjoyed as is on those cold winters days or with crushed ice during a warm summers day with some lemonade. Great pairing with most cheeses and chocolate desserts.

### Chemical analysis

*Alcohol:* 18.0%  
*pH:* 3.8  
*TA:* 5.32  
*RS:* 95.6 g/l  
*Extract:* 120.2 g/l

### Awards

RECM: Best Value 2015  
4 Stars in Platter Wine Guide 2009  
2010, 2011, 2012, 2013, 2014, 2015  
Highest rating in Peter Schulz Port Challenge: Wine 2005, 2007, 2008  
Best Value: Wine Magazine 2007, 2009, 2011, 2012, 2013, 2014  
Robert Parker – Wine Advocate  
Ratings 2011: 88 points

