



# DE KRANS

CALITZDORP

## De Krans Tinta Roriz 2014

*Winemaker:* Louis van der Riet  
*Appellation:* Calitzdorp  
*Grape varietal:* 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

First Tinta Roriz planted in the Klein Karoo was in 2008 on De Krans with 2010 being the maiden vintage. The vines are planted in dry arid shallow soils which drain of quickly towards the Gamka River, much like the Douro. All the vines are trellised and micro irrigated.

### Winemaking

Grapes are hand harvested late February at 24° -25° Balling. Bunches are destemmed, crushed and rapidly cooled in an open fermenter. Grapes

are inoculated with selected yeasts to start fermenting. Skins are then pressed and the wine is left to undergo MLF before it's racked into 2<sup>nd</sup> and 3<sup>rd</sup> filled French oak barrels. The wine is matured in Barrels for around 12 months.

### Winemaker's comments

*Colour:* Beautiful deep dark red colour.

*Bouquet:* Vibrant nose of spice and red fruit. Complex bouquet of earthiness roasted coriander and cassis.

*Taste:* Full bodied red with savoury spice and earthy minerality. Soft red fruit flavours and chewy tannins.

### Food pairing

Interesting, unusual grape variety to entertain friends. Serve with roasted lamb chops, Springbok Carpaccio or pan seared Kudu steaks. Good with all savoury dishes.

### Chemical analysis

*Alcohol:* 14.32%  
*pH:* 3.68  
*TA:* 5.8  
*RS:* 2.67 g/l  
*Extract:* 34.09 g/l

### Awards

2015 CAPP Top 10  
Finalist: Diners Club  
Young Winemaker 2014  
Gold Medal at Michelangelo Wine Awards 2015  
Best Unusual Red at Terroir Wine Awards 2015  
88 points @ Robert Parker 2015

