



Garden Route Shiraz 2013

Winemaker: Louis van der Riet
Appellation: Outeniqua
Grape varietal: Shiraz
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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

These vineyards are situated between the peaks of the majestic Outeniqua Mountains. Planted on a northerly facing slope, in rocky granite soils, more than 600m above sea level. The vines are Perold trellised and drip irrigated.

Winemaking

Harvesting takes place end April to beginning of May. The grapes are handpicked into crates and reach the cellar at about 15°C. Bunches are

destemmed and crushed into an open fermenter and left overnight to macerate. Yeast is added and the juice is pumped over once every few hours. After fermentation the grapes are pressed and MLF is completed in barrels. The wine is kept in 3 and 4 fill French oak barrels for 12 months before the best barrels are blended and bottled.

Winemaker's comments

Colour: Deep dark purple colour.

Bouquet: Dark fruit nose of black currents and plums, cherry tobacco and fine white pepper.

Taste: Alluring palate of fresh plums and spice with hint of vanilla and mulberry. Smooth well structured tannins and fresh acidity results in great aging potential.

Food pairing

Best serves with grilled or braaid steaks with creamy pepper or mushroom sauce or sosaties marinated in sweet/sour vinaigrette. Also works well with liver pâtés

Chemical analysis

Alcohol: 13.31
pH: 3.54
TA: 5.78
RS: 2.72 g/l
Extract: 30.02

Awards

Michelangelo Awards:
Gold 2012 Vintage
Platter Wine Guide 2014: 3½ stars
Champion Shiraz: KKYWS 2013
S.A Top 20 Shiraz (2011 Vintage)

