



# DE KRANS

CALITZDORP

## De Krans The Original Cape Pink N/V

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

### Winemaking

The wine was made by Boets and Stroebel as the first Cape Pink in South Africa early February 2008 and the result exceeded all their expectations. Naming this new baby was a real challenge, until they discovered that Marks & Spencer in the UK had just launched a new port made by Croft, one of the original port houses in the Douro Valley of Portugal, called Croft Pink. Voila! The new wine got the name De Krans Cape Pink Port. De Krans Cape Pink is made from traditional port varieties Touriga Nacional, Tinta Barocca and Tinta Amarella. The lovely colour was acquired by allowing only a few hours skin contact and the juice then cool-fermented for approximately five days before fortification with unaged brandy spirit. The result is a port with a lovely vibrant blush colour

### Winemaker's comments

*Colour:* Rose petal pink.

*Bouquet:* Soft elegant red fruit flavours of strawberries and cherries.

*Taste:* Smooth elegant taste cherries and plums and a hint of candyfloss.

### Food pairing

Best enjoyed with crushed ice or creatively adding a blend of your favorite mixes as a cocktail during hot summer months at the pool or a welcoming drink.

### Chemical analysis

*Alcohol:* 16.66%

*pH:* 3.33

*TA:* 5.14

*RS:* 71.6 g/l

*Extract:* 86.5 g/l

### Awards

Michelangelo Wine Awards: Gold

