



# DE KRANS

CALITZDORP

## De Krans Pinotage Rosé 2018

*Winemaker:* Louis van der Riet  
*Appellation:* Klein Karoo  
*Grape varietal:* Pinotage  
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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

Selected vineyards throughout the Klein Karoo are used. Calitzdorp Pinotage is planted in deep alluvial Gamka River soils while Coffee Rock and Sand Stone forms the base for Pinotage from the Upper-Langkloof.

### Winemaking

The grapes were harvested from mid-January to late February at 21-22 degrees Balling. Picked early morning the grapes were crushed, destemmed and the juice was drained from the skins immediately. The juice was fermented for over three weeks at low temperatures before the wine is racked, filtered and bottled.

### Winemaker's comments

*Colour:* Beautiful light rose petal blush Pink.

*Bouquet:* Soft elegant rose petal, candyfloss nose with hints of strawberries.

*Taste:* Smooth and quenching palate with fine red fruit flavours and a fresh acidity. Lovely for those hot summer days

### Food pairing

The perfect partner to fresh summer salads and grilled cob.

### Chemical analysis

*Alcohol:* 12.82  
*pH:* 3.31  
*TA:* 6.00  
*RS:* 4.94 g/l  
*Extract:* 23.20 g/l

### Awards

Gold @ Gold Wine Award 2016  
Gold @ Gold Wine Awards 2017  
Gold @ Rose Rocks 2017

