



# DE KRANS

CALITZDORP

## De Krans a Twist of Fate 2017

*Winemaker:* Louis van der Riet  
*Appellation:* Calitzdorp  
*Grape varietal:* Tinta Barocca, Tinta Amarela  
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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

Tinta Barocca was the first Portuguese grape to find its way to the Klein Karoo in 1973. However this was never planned as the Nel family actually wanted to plant Shiraz. The same happened with the Tinta Amarela, which was planted in 2004, thinking it to be Tinta Roriz. These vines, that have found their way to Calitzdorp due to a simple twist of fate, have for years been vital to the success story of Calitzdorp port and dry table wines.

### Winemaking

Tinta Amarela and Tinta Barocca were harvested together early in February at a sugar of 23.5° Balling. Bunches were destemmed, crushed and rapidly cooled in an open fermenter. The berries were then left untouched to start natural fermentation. As soon as the fermentation was underway, the free run juice was drained from the open fermenter and cool fermented at 15-18° C in tank. After fermentation, the wine underwent malo-lactic fermentation in tank with staves.

### Winemaker's comments

*Colour:* Lovely cherry red

*Bouquet:* Sweet strawberry and red cherries fill the glass, with complex underlying flavours of spice, leather, earthiness and subtle oak.

*Taste:* Quaffable red berries and spice. Smooth tannins and well integrated acidity.

### Food pairing

Your next favorite wine for a braai wine. Easy drinking this wine is versatile & will suit for any occasion. As a "twist" enjoy chilled for the perfect summer red wine.

### Chemical analysis

*Alcohol:* 13.88%  
*pH:* 3.36  
*TA:* 5.56  
*RS:* 5.0 g/l  
*Extract:* 25.50 g/l

### Awards

Gold Wine Award 2017  
Platter 2018 Guide – Hidden Gem  
Double Gold Vitis Vinifera 2018

