



## Garden Route Sauvignon Blanc 2018

*Winemaker:* Louis van der Riet  
*Appellation:* Outeniqua  
*Grape varietal:* Sauvignon Blanc  
www.dekrans.co.za  
T: +27 (0)44 2133314 | F: +27 (0)44 213 3562

### 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 in rocky granite soils on four wire Perold trellis over 600m above sea level.

### Winemaking

Harvesting takes place mid-March during early morning to ensure the coolest possible berries. The fruit is handled with extreme care and only

the best berries are hand selected. At the cellar the clusters are destemmed and lightly crushed into a closed tank and left on the skins till the next day. Then the free run juice is separated and fermentation takes place at cool temperatures for about a month. The wine is left on its lees for another 6 months before bottling.

### Winemaker's comments

*Colour:* Clear crisp translucent colour.

*Bouquet:* Beautiful fresh green pepper, cut grass, fynbos opening up to passion fruit and guava fruit salad nose.

*Taste:* Fresh tropical fruits and cut grass/green pepper palate with a mineral flint finish, well balanced acidity and a lingering finish.

### Food pairing

Great with fresh cob or stumpnose, served with a lime dressing. The wine also works well with any pâté or salads.

### Chemical analysis

*Alcohol:* 13.67  
*pH:* 3.31  
*TA:* 6.28 g/L  
*RS:* 2.08 g/L  
*Extract:* 19.60 g/L

### Awards

Platter 4 star '15, '16, '17, '18  
Champion Sauvignon Blanc:  
KKYWS: '12, '14, '16, '17  
Gold @ Gold Wine Awards 2017  
Bartho Eksteen Top 10  
2012 vintage)  
Michelangelo Awards: Silver 2013  
Vitis Vinifera Gold Award 2017  
Tim Atkin 2018 Report: 90 points

