



# DE KRANS

CALITZDORP

## De Krans Muscat de Frontignan 2017

*Winemaker:* Louis van der Riet  
*Appellation:* Calitzdorp  
*Grape varietal:* Muscat de Frontignan  
[www.dekrans.co.za](http://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

The grapes were sourced from trellised vineyards, planted in 1976, in alluvial Gamka river bed soil, approximately 225m above sea level. These low-yielding vines bearing only six ton/ha provide extreme concentrated fruit. The grapes are hand harvested early in the morning at the end of February at very high sugar levels.

### Winemaking

The bunches were sorted before being destemmed and crushed in open tanks overnight. During this time the skins and juice were continuously mixed to extract maximum flavors. The skins were then pressed and the juice fortified.

### Winemaker's comments

**Colour:** Lush golden yellow colour with a slight green tint.

**Bouquet:** Full Muscat flavours complemented by an abundance of fresh ripe fruits of peach, litchis and spring blossoms.

**Taste:** Syrupy sweet fresh soft fruits and Muscat flavours fill the palate as the wine explodes in your mouth with beautiful balance and integrated acidity and alcohol.

### Food pairing

Excellent enjoyed on its own or with desserts, nuts and dried fruit.

### Chemical analysis

**Alcohol:** 15.69  
**pH:** 3.36  
**TA:** 4.24  
**RS:** 227.60 g/l  
**Extract:** 238.10

### Awards

Platter 4½ star 2018  
Michelangelo Awards '17: Gold  
Platter Guide '14,'15,'16: 4.5 Stars  
Gold medal: Veritas: '08,'09,'11  
Michelangelo 2012: Gold  
SA Champion Muscadel: 2011

