



**DE KRANS**  
— SINCE 1890 —

## De Krans Limited Release Cape Tawny

*Winemaker:* Christoff de Wet  
*Appellation:* Western Cape  
*Grape varietal:* Tinta Barocca, Tinta Amarella,  
Touriga Nacional  
[www.dekrans.co.za](http://www.dekrans.co.za)  
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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*

Selected bunches were handpicked mid to late February from row selected vines in specific blocks at 26° Balling. Bunches were destemmed, crushed and rapidly cooled in a small open fermenter. Grapes were left to spontaneously start fermenting after which at the desired sugar the fermentation was stopped by adding alcohol to the must. Skins were then pressed and the wine was aged in old small 225 liter barrels. The wine was blended from a range of different vintages between five and 15 years.

### *Winemaker's comments*

*Colour:* Beautiful orange sapphire.

*Bouquet:* Secondary aromas of orange peel, caramel, nuts and toffee.

*Taste:* Elegant aged flavours of caramel, toffee, roasted nuts and fruitcake.

### *Food pairing*

Enjoyed best on its own by the fire place or with hearty baked winter puddings.

### *Chemical analysis*

*Alcohol:* 19.0%

*pH:* 3.50

*TA:* 5.6 g/l

*RS:* 99.5 g/l

*Extract:* 113.4 g/l

### *Awards*

Peter Schultz Port trophies '09,'10  
Double Gold Veritas 2010  
Platter's Wine Guide: 4½ stars

