



DE KRANS

— SINCE 1890 —

De Krans Cape Vintage 2021

Winemaker: Christoff de Wet

Appellation: Calitzdorp

Grape varietal: Touriga Nacional, Tinta Barocca, Tinta Roriz

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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 varieties 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 varieties leading the way. Thirty-year old vines are planted in shallow Karoo sand/clay on Buffelsvlei. Vines are trellised and micro irrigated.

Winemaking

Selected blocks are handpicked mid to late February at 26° Balling. Bunches are destemmed,

crushed and rapidly cooled in an open fermenter. Grapes are left to spontaneously start fermenting. Later the skins are pressed, the juice separated and at desired sugar levels, fermentation is stopped by adding alcohol to the juice. The wine spends 12 months in concrete tanks before it is left to mature for a further 10 months in 30 to 40-year-old small 300 liter barrels.

Winemaker's comments

Colour: Rick, deep, almost inky purple-red

Bouquet: Beautiful aromatic nose of violets, red berries, vanilla and dark chocolate

Taste: Full and rich flavours fills the palate with alluring red fruits, dried prunes, cocoa and spice. Ripe tannins and balanced acidity are brought together with well integrated alcohol and a lasting finish.

Food pairing

The perfect partner to most baked desserts or served as a sauce over ice cream, Excellent on its own or with well-matured cheese.

Chemical analysis

Alcohol: 18.5%

pH: 3.8

TA: 5.3

RS: 93 g/l

Awards

4½ Star Platter Award

