



De Krans Touriga Nacional 2024

Winemaker: Christoff de Wet
Appellation: Calitzdorp
Grape varietal: Touriga Nacional
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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

Calitzdorp is well known for quality wines and ports made from Portuguese varietals. De Krans planted its first Touriga Nacional vineyard in 1994 and made the first single varietal wine in South Africa in 2000. The continental climate of Calitzdorp is similar to the dry hot climate of the Douro valley in Portugal where these vines originates from. Planted in shallow Karoo clay soils with east-west facing rows and micro irrigation these vines thrive under the hot dry Karoo sun to produce berries of world class quality.

Winemaking

Grapes were hand harvested end February at 24° Balling. Bunches were de-stemmed, crushed and rapidly cooled in an open fermenter. Grapes were inoculated with selected yeasts to start fermentation. Skins were then pressed and the wine was left to undergo malolactic fermentation before it was racked into 4th and 5th fill French oak barrels for maturation in these barrels for 12 months.

Winemaker's comments

Colour: Beautiful dark plum red.

Bouquet: Complex nose of dark berries, violets and cacao. Sweet dark cherries, prunes, white pepper and toasted oak.

Taste: Full, well-balanced wine with complex flavours of black currents, dried prunes, cherry cigar and violets, with a lingering aftertaste of dark chocolate and a smooth tannin.

Food pairing

Unusual red varietal which lends itself to great food pairings. Goes well with venison and ostrich steaks, roasted lamb shank and springbok Carpaccio.

Chemical analysis

Alcohol: 13,5%
pH: 3.77
TA: 6.0 g/L
RS: 3.8 g/L

Awards

Platter Guide '14,'15, '16, '19: 4 stars
Champion Red at KKYWS '13,'16' 17
Michelangelo Awards: '15,'16 - Gold
Top 100 wines 2016, 2017
SAWI Platinum 2017, Grand Gold '18
Vitis Vinifera Gold 2017
Gold @ Gold Wine Awards: '17,'18
National Winner Terroir Awards 2019
CAPPA Top 10 in 2019

