



Garden Route Pinot Noir 2017

Winemaker: Louis van der Riet
Appellation: Outeniqua
Grape varietal: Pinot Noir
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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 some unique terroirs, including the Waboomskraal valley in the Outeniqua mountains, to produce great quality table wines from a whole range of interesting grape varieties.

Vineyards

These vineyards are situated on the foothills of the majestic Outeniqua Mountains. The vineyards are planted in quartzitic sandstone which forms part of the Table Mountain Sandstone Group. The cool temperatures at this high altitude of 600 meters above sea level and hard soil results in grapes that ripen very slowly and produce berries of exceptional quality with intense flavours.

Winemaking

Harvesting takes place towards the end of March as soon as the grapes reach 24° Balling. Bunches are hand harvested early in the morning and arrives cool at the cellar. The grapes are destemmed and crushed into an open concrete fermentation tank; yeast is added immediately to start fermentation which lasts about five days with short pump-overs twice a day. Thereafter the free run juice is separated and fermentation finished in tank. The wine is then aged for 12 months in older French Oak Barrels.

Winemaker's comments

Colour: Beautiful soft red colour.

Bouquet: Flavours of cherries, strawberries and Rooibos on the nose

Taste: Soft smooth flavours of cherries, Rooibos, and a savoury earthiness. Silky, smooth tannins with an elegant, complex finish.

Food pairing

A lovely food-wine. Perfect with pan-fried duck breast and roast vegetables, a mushroom risotto, or country style cassoulet.

Chemical analysis

Alcohol: 13.55
pH: 3.56
TA: 5.89 g/l
RS: 3.09 g/l
Extract: 31.0 g/l

Awards:

Gold @ Vitis Vinifera 2017
Platter 2019 4 stars

