



DE KRANS

CALITZDORP

De Krans Cape Tawny Limited Release

Winemaker: Boets & Stroebel Nel,
Louis van der Riet

Appellation: Calitzdorp

Grape varietal: Touriga Nacional, Tinta
Barocca, Tinta Roriz, Tinta Amarella
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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 are planted in shallow Karoo sand/clay on Buffelsvlei. Vines are trellised and micro irrigated.

Winemaking

Selected bunches are handpicked mid to late February from row selected vines in specific

blocks at 26° Balling. Bunches are de-stemmed, crushed and rapidly cooled in a small open fermenter. Grapes are left to spontaneously start fermentation. At the desired sugar-level, the fermentation is stopped by adding alcohol to the juice. The wine is then aged in old small 225 liter barrels. The wine is blended from a range of different vintages between 5 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 baked winter puddings.

Chemical analysis

Alcohol: 18.5%

pH: 3.59

TA: 5.06

RS: 85.1 g/l

Extract: 110.3 g/l

Awards

Michelangelo '18: Gold medal

Tim Atkin '18 – 93 points

SA Wine Index Platinum '17,18

Tim Atkin MW : 92 Points

Robert Parker rating: 87
points

Platter 4½ Stars 2015 & 2017

Peter Schultz Port

SAWi Award for 2015 & 2014

Platinum

Challenge 2009, 2010

Double Gold medal

at 2010 Veritas Awards



John Platter Wine Guide

2010, 2011: 5 stars

Top 100 SA Wines: April 2011

Robert Parker- Wine Advocate

Ratings 2011: 90 points

2nd Place at CAPP A Awards 2014