



DE KRANS

CALITZDORP

De Krans Espresso N/V

Winemaker: Louis van der Riet
Appellation: Calitzdorp
Grape varietal: Touriga Nacional, Tinta Barocca, Tinta Amarella, Tinta Roriz, Souzoa
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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 blocks are handpicked mid to late February at 26° Balling. Bunches are destemmed,

crushed and rapidly cooled in a open fermenter. Grapes are left to spontaneously start fermenting after which at the desired sugar the fermentation is stopped by adding alcohol to the must. Skins are the pressed and the wine is matured in old 300 liter barrels. Before bottling wine from different vintages are blended in a tank and heavy toasted oak blocks are added to give the desired roasted coffee mocha flavors.

Winemaker's comments

Colour: Dark deep red.

Bouquet: Beautiful aromatic nose of Mocha and coffee, dark chocolate vanilla with underling notes of violets and plums

Taste: Full on the palette with alluring red fruits, dried prunes and cocoa. Well balanced tannins ending with lovely roasted coffee bean flavours.

Food pairing

Pairs great with most baked dessert or reduced as a sauce over ice cream, great on its own or a replacement for coffee.

Chemical analysis

Alcohol: 19.32%

pH: 4.04

TA: 5.36

RS: 96.2 g/l

Extract: 125.4g/l

Awards

Platter 4 stars 2018, '19
Most Innovative Wine 2012:
Michelangelo International
Wine Awards 2012
Platter 4½ Stars 2017



