



DE KRANS

CALITZDORP

De Krans Méthode Cap Classique (Zero Dosage) 2015

Winemaker: Louis van der Riet
Appellation: Klein Karoo
Grape varietal: 60% Chardonnay, 20%
Chenin Blanc, 20% Tinta Barocca
www.dekrans.co.za
T: +27 (0)44 2133314 | F: +27 (0)44 213 3562

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

Selected vineyard blocks throughout the Klein Karoo are used to produce a unique Vintage Reserve Méthode Cap Classique. Three Varietals are used – Chardonnay from Calitzdorp and Waboomskraal, Chenin Blanc and Tinta Barocca from Calitzdorp – a RSA first to be used in a Méthode Cap Classique. Each vineyard brings a crucial part to the final blend and wine.

Winemaking

Produced as a Méthode Cap Classique the base wine was made in old 300 liter French oak barrels. Each vineyard was vinified separately. The wine was left "sur-lie" for eight months with occasional bâtonnage where after the wine was bottled and capped to undergo bottle fermentation and was left for 26 months in the bottle on its lees before being riddled and disgorged. No dosage was added to the wine and the bottles were corked and wired.

Winemaker's comments

Colour: Crisp translucent colour with a slight golden hue.

Bouquet: Energetic yet elegant bubbles create a crown of fresh delights. Sizzling notes of soft pear contrast with light candy floss and baked biscuits.

Taste: The palate is sculptured into an orchard of peach, lime and green apples with secondary yeast flavours, resulting in a perfect balance between fruit and acidity.

Food pairing

The perfect wine for all festive occasions. Wonderful as a welcome drink or with soft cheeses and pâtés.

Chemical analysis

Alcohol: 11.95
pH: 3.23
TA: 6.9
RS: 1.2 g/l
Extract: 20.4

Awards

Michelangelo Trophy for most Innovative Wine 2015
Platter 2016 Hidden Gem

