De Krans 'Basket Press' Cabernet Sauvignon 2019

Winemaker: Christoff de Wet
Appellation: W.O. Western Cape
Grape varietal: Cabernet Sauvignon
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

100% Cabernet Sauvignon grapes are used in the production and the vines, which are planted in a sandy Gamka River soil bed, are trellised and micro irrigated. The grapes are harvested at the beginning of March. The grapes are handpicked at optimal ripeness between 23 – 24.5 degrees Balling.

Winemaking

A cold maceration period is allowed before the fermentation process is started. Fermentation takes approximately five to seven days in open fermenters with constant pump overs. After the grapes are pressed the wine undergoes a second malo-lactic fermentation after which the wine is aged in older French oak barrels, as well as in tanks with French Oak staves for 12 months before being bottled.

Winemaker's comments

Colour: Dark plum red

Bouquet: Wonderful flavours of ripe berries and cassis with underlying hints of fresh prunes and cedar spice.

Taste: Soft elegant dark fruit of plum, mulberries, and dark cherries. Finished by supple tannins and notes of cherry cigar.

Food pairing

The perfect wine to enjoy with any braai or on its own.

Chemical analysis

Alcohol:	13.5%
pH:	3.48g/L
TA:	6.2 g/L
RS:	4.9 g/L
Extract:	34.4 g/L

Awards

Gold Ultra Wine Awards 2020
Gold Vitis Vinifera Awards 2015
Gold Wine Awards 2016,2018