



DE KRANS

CALITZDORP

De Krans Tritonia (White) 2017

Winemaker: Louis van der Riet
Appellation: Calitzdorp
Grape varietal: Malvasia Rei (63%),
Verdelho (37%)
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

This Malvasia Rei (or Palomino) vineyard was planted in 1947, in the fertile sandy loam old Gamka river soils on high roof trellises, mainly for the production of brandy. These forgotten 70 years old vines, bearing low yields of small berries and excellent quality is now used to produce our flagship blend with Verdelho grapes to show some of the Klein Karoo's forgotten legacy.

Winemaking

Vinified separately, the Verdelho juice was barrel-fermented and left on the lees for 4 months. The hand-picked Malvasia Rei berries were crushed into a lagar and left on the skins to start fermentation naturally. After fermentation started, the free-run juice was extracted from the bottom of the lagar and left to ferment cool in tank. Spending 4 months on the fine lees in tank, the wine was then barrel-matured for 11 months.

Winemaker's comments

Colour: Golden yellow

Bouquet: Fine flavours of honeysuckle, orange peel and straw opens up to floral blossoms, spice and vanilla oak.

Taste: Smooth and elegant, with dried orange, nuts and soft oak, an integrated acidity and fine tannins.

Food pairing

Great accompaniment with seafood, especially salmon and sea trout. Slow roasted pork loin or a typical Cape Malay Curry

Chemical analysis

Alcohol: 13.17
pH: 3.16
TA: 5.97
RS: 3.62
Extract: 21.4

Awards

2020 Platter's Wine Guide 4 stars

