



**DE KRANS**  
CALITZDORP

## De Krans Premium Moscato Rosé Perlé 2022

*Winemaker:* Christoff de Wet  
*Appellation:* W.O. Western Cape  
*Grape varietal:* Muscat de Frontignan, Muscat de Alexandrie, Pinotage  
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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

Low yielding vineyards, planted in sandy loam soils of the fertile Gamka river valley, are harvested around mid-January. Grapes are picked at low sugars to ensure maximum fruit flavours, good acidity and low alcohols.

### Winemaking

The grapes are harvested early morning to ensure cool temperatures. After the grapes are destemmed

and crushed and pumped into a separating tank where the juice and skins are separated.

The juice then flows by gravity into a settling tank and is settled out overnight. Clear juice is racked into fermentation tanks the next morning and fermentation is started by adding selected yeast. The juice is fermented at 14 degrees C until dry, where after Muscadel juice is added to sweeten and CO2 for perlé just before bottling.

### Winemaker's comments

**Colour:** Beautiful light rose petal colour with fine fizzy bubbles.

**Bouquet:** Exotic muscat and spicy aromas, with hints of strawberries and candyfloss.

**Taste:** Fresh tropical fruit and strawberries, light bodied, with a good balance between sugar and acidity.

### Food pairing

Great on its own or served with fresh summer salads, charcuterie or light meals.

### Chemical analysis

**Alcohol:** 8.5%  
**pH:** 3.27  
**TA:** 6.00g/l  
**RS:** 40.00g/l

### Awards

### New release

