



# DE KRANS

CALITZDORP

## De Krans Premium Cape Ruby N/V

*Winemaker:* Louis van der Riet  
*Appellation:* Calitzdorp  
*Grape varietal:* Touriga Nacional, Tinta Barocca, Tinta Amarella, 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 were planted in shallow Karoo sand/clay on Buffelsvlei. Vines are trellised and micro irrigated.

### Winemaking

Selected blocks were handpicked mid to late February at 26° Balling. Bunches were destemmed, crushed and rapidly cooled in an open fermenter. Grapes were left to start fermentation after which at the desired sugar the skins are pressed and the juice is added to a controlled amount of alcohol to stop fermentation. The wine was matured in old 300 liter barrels. Before bottling different vintages were blended for a beautiful complex fruity Cape Ruby.

### Winemaker's comments

*Colour:* Dark Ruby.

*Bouquet:* Full ripe fruit flavours of red and blue berries, violets and cinnamon spice.

*Taste:* Rich flavours of cherries and ripe plum fruit with hints of chocolate and spice.

### Food pairing

Best enjoyed at room temperature during those cold winters days or with crushed ice during a warm summers day with a dash of soda water. Great pairing with most cheeses and chocolate desserts.

### Chemical analysis

*Alcohol:* 18.94%

*pH:* 3.62

*TA:* 5.4 g/l

*RS:* 96.2 g/l

*Extract:* 120.2 g/l

### Awards

2023 Platter's Wine Guide – 4 stars  
2022 Ultra Value Wine Awards - Silver

