



DE KRANS

CALITZDORP

De Krans Tritonia Verdelho 2021

Winemaker: Christoff de Wet
Appellation: Calitzdorp
Grape varietal: Verdelho
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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

This Verdelho vineyard was planted in 2015 and is situated on the banks of the Gamka-river. Planted in old clay river bed soils, the vines produce low yields. Micro irrigation is used during dry stages of the season. Vines are Perold trellised and row direction is east-west, to reduce direct sunlight exposure and thus preserve maximum natural acids and fruit flavours.

Winemaking

Grapes are harvested towards the end of January and early in the day to keep the grapes as cool as possible. Grapes are crushed and separated from the skins immediately after which the juice is cleared and cool fermented. Once the fermentation is completed, the wine is racked and kept on its fine lees in 3rd and 4th fill barrels for 12 months before bottling.

Winemaker's comments

Colour: Golden yellow

Bouquet: On the nose it shows aromas of ripe melon and lime, apricot and toasted almonds and flavours of honeysuckle, orange peel and straw opens up to floral blossoms, spice and vanilla oak.

Taste:

Full bodied wine with ripe fruit on the palette. 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: 14.0
pH: 3.22
TA: 5.80
RS: 2.1

Awards

Tim Atkin MW 92 points (2020 vintage)

