



De Krans

2026

Pinotage Rosé

Winemaker: Christoff de Wet
Appellation: Western Cape
Grape varietal: 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

Selected vineyards throughout the Klein Karoo are used. Calitzdorp Pinotage is mostly planted in deep alluvial Gamka River soils, as well as red clay soils with a gravel layer underneath.

Winemaking

The grapes were harvested from mid-January to late February at 21-22 degrees Balling. Picked early morning the grapes were crushed, destemmed and the juice was drained from the skins immediately. The juice was fermented for over three weeks at low temperatures before the wine was racked, filtered and bottled.

Winemaker's comments

Colour: Delicate blush pink with a youthful, bright appearance.

Bouquet: An inviting bouquet of fresh strawberries and red berries, complemented by delicate Turkish delight, rose petal and candyfloss aromas.

Taste: Fresh and vibrant on the palate with juicy strawberry and delicate red berry flavours. The crisp, lively acidity is beautifully balanced by a subtle fruit sweetness, giving the wine a smooth, refreshing mouthfeel and a clean, dry finish with lingering hints of Turkish delight and candyfloss.

Food pairing

The perfect partner to fresh summer salads and grilled cob.

Chemical analysis

Alcohol: 13%
pH: 3.3
TA: 6,5 g/l
RS: 5,6 g/l

Awards

Double Gold @ Rose Rocks 2022
Double Gold @ Rose Rocks 2021
Top 5 @ Pinotage Association 2020
Double Gold @ Rose Rocks 2020

