



DE KRANS

CALITZDORP

De Krans Wild Ferment Unwooded Chardonnay 2023

Winemaker: Christoff de Wet
Appellation: W.O. Western Cape
Grape varietal: Chardonnay
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

De Krans Chardonnay vines are 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 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. No yeast is added and fermentation starts naturally. Once the fermentation is completed, the wine is racked and kept on its fine lees for a further 5 months before bottling.

Winemaker's comments

Colour: Beautiful light lime yellow.

Bouquet: Full elegant nose of citrus, butterscotch and a chalky minerality.

Taste: Well rounded full flavours of lime, grapefruit and creamy butterscotch, with a lingering and complex aftertaste and a well-integrated acidity.

Food pairing

Great wine to enjoy with most pastas and Pizza's, with firm fleshed fish such as tuna and Yellowtail or a Sunday braai Chicken.

Chemical analysis

Alcohol: 13.50%
pH: 3.19
TA: 6.1g/l
RS: 4.2g/l

Awards

Gold @ Vitis Vinifera Wine Awards 2023

Gold @ Gold Wine Awards 2020

Top 5 unwooded Chardonnays:

Christian Eedes 2018 vintage

