



# DE KRANS

CALITZDORP

## De Krans Cape Vintage Reserve 2020

*Winemaker:* Louis van der Riet  
*Appellation:* Calitzdorp  
*Grape varietal:* 71% Touriga Nacional  
23% Tinta Roriz  
6% Tinta Barocca  
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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 in 1973, with Tinta Barocca 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. Vines are trellised and micro irrigated.

### Winemaking

Selected bunches are handpicked mid to late February from row selected vines in specific blocks at 26° Balling. Bunches are destemmed, crushed and rapidly cooled in an open concrete fermenter. The juice is left to spontaneously

start fermentation, after which at the desired sugar the fermentation is stopped by adding alcohol to the must. The skins are then pressed and the wine is matured in big vats for 20 months.

### Winemaker's comments

*Colour:* Dark black colour with plum red rim.

*Bouquet:* Very aromatic nose of ripe red berries and cherries, violets and dark chocolate.

*Taste:* A big wine full of ripe dark fruit notes, plums, mulberry and black currants. Well-rounded with smooth dark chocolate undertones and firm tannins results in a wine that would mature well over 30 years.

### Food pairing

Enjoy on its own or with some well matured cheese

### Chemical analysis

*Alcohol:* 19.0%  
*pH:* 3.8  
*TA:* 5.7  
*RS:* 94 g/l  
*Extract:* 128 g/l

### Awards

2023 Platter's Wine Guide – 4.5 stars  
NWC Top 100 Grand Cru National  
Champion – Best in Class  
Gold – Veritas 2023  
2022 SA Champion Port-style Wine –  
SA Young Wine Show  
2022 Tim Atkin Report – 95 points

