



De Krans Premium Moscato Perlé 2023

Winemaker: Christoff de Wet
Appellation: W.O. Western Cape
Grape varietal: Muscat de Frontignan, Muscat de Alexandrie
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

Old low yielding vineyards planted in fertile Gamka sandy loam soils are harvested at the beginning of to mid-January. Grapes are picked at low sugars to ensure maximum fruit flavours and low alcohols.

Winemaking

The grapes are harvested early morning to ensure cool temperatures. After the grapes are destemmed and crushed and pumped into a separating tank where the juice and skins are

separated. The juice flows by gravity into a settling tank and is settled out overnight. Clear juice is racked into fermentation tanks the next morning and fermentation is started by adding selected yeast. The juice is fermented at 14°C until dry, where after Muscadell juice is added to sweeten and CO2 for Perlé just before bottling.

Winemaker's comments

Colour: Beautiful sun light yellow colour with fine fizzy bubbles.

Bouquet: Fresh tropical fruit flavours of litchi and apricot enhanced by a hint of muscat.

Taste: Alluring freshness of tropical fruit, muscat and honey amplified with a fuzzy taste and exotic spice.

Food pairing

Great on its own or served with fresh summer salads, charcuterie or light meals. Also makes for an interesting pairing with mild curries.

Chemical analysis

Alcohol: 9.00%
pH: 3.24
TA: 6.10g/l
RS: 44.00g/l

Awards

3 starts – 2024 Platter's Wine Guide

