



DE KRANS

— SINCE 1890 —

De Krans Premium Moscato Perlé Red 2024

Winemaker: Christoff de Wet
Appellation: Western Cape
Grape varietal: Muscat de Frontignan, Muscat D' Alexandrie, Pinotage (15%)
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 early 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 over night. Clear juice is racked into fermentation tanks the next morning and fermentation is started by adding selected yeast. The juice is fermented at 14 degrees Celsius until dry, where after dark red Pinotage wine is added to colour and some Muscadell juice to sweeten. CO₂ gas is sparged into the wine for Perlé just before bottling.

Winemaker's comments

Colour: blushing light red colour.

Bouquet: Fresh fruit flavours of berries and litchi. Soft ripe prunes and tones of muscat.

Taste: fresh summer fruits of strawberry, blackcurrants 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: 9.0%
pH: 3.32
TA: 6.2 g/l
RS: 48 g/l

Awards

Gold @ Gold wine Awards 2018

