

## De Krans Reserve Muscat 2005

Gold: Michelangelo Wine Awards 2006

John Platter Wine Guide 2007: 4 stars

Golden-green colour, with good muscat and citrus flavours, as well as some lychees and herbs. Excellent balance on the taste - not too sweet or cloying. Lovely lingering aftertaste.

**variety :** Muscat de Frontignan | 100% Muscat de Frontignan

**winery :** De Krans Wines

**winemaker :** Boets & Stroebel Nel

**wine of origin :** Calitzdorp

**analysis :** alc : 15.5 % vol    rs : 160 g/l    pH : 3.5    ta : 4.6 g/l

**type :** Dessert    **style :** Sweet    **taste :** Fruity

- Winner of Muscat class in  
Juliet Cullinan Connoisseur's  
Award 2004

- Gold medal at Michelangelo Wine  
Awards 2005(2004 vintage)

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Guide 2005

- Gold medal at Michelangelo Wine  
Awards 2006 (2005 vintage)

**in the vineyard :** Picked from 19 year old vines, with relative low yields (less than 10t/ha) at 25Balling before too many raisins - want intense muscat flavours, but as little raisins as possible.

**in the cellar :** Fermented on the skins for 2 days at temperatures lower than 22C.  
Fortified with 96% spirit. Unwooded

