

De Krans Red Stone Reserve 2005

Both varieties were picked at optimum ripeness. After a 24 hour cold-soaking, each wine was fermented separately and pressed. As soon as alcoholic fermentation was finished, the blend was made. After malo-lactic fermentation, it was matured for 10 months in 50% new and 50% first-fill French Oak barrels.

It is an accompaniment to ostrich fillet or Karoo lamb.

variety : Touriga Nacional | 70% Touriga Nacional, 30% Cabernet Sauvignon

winery : De Krans Wines

winemaker : Boets & Stroebel Nel

wine of origin : Calitzdorp

analysis: alc : 13.5 % vol rs : 3.8 g/l pH : 3.7 ta : 5.5 g/l

type : Red **style :** Dry **body :** Huge

pack : Bottle **closure :** Cork

- 2008 Swiss Air Lines Wine Awards - Seal of Approval

- 4 Stars : John Platter 2007

- Silver medal and Best in Class:

IWSC 2007

- Second: Unusual blends:

Juliet Cullinan Awards 2006

- Silver: Southern Cape Bottled

Wine Show 2006

- Silver : Sant Classic Trophy

Wine Show 2006

- Wine Tourism News 2007: Pick

of the month

- John Platter Wine Guide 2008:

4 stars

ageing : Will improve up to 9 years.

in the vineyard : Very low yields from 11 and 7 year old vines, planted on poor clay soils.

about the harvest: Both varieties were picked at optimum ripeness.

in the cellar : After a 24 hour cold-soaking, each wine was fermented separately and pressed. As soon as alcoholic fermentation was finished, the blend was made. After malo-lactic fermentation, it was matured for 10 months in 50% new and 50% first-fill French Oak barrels.

