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De Krans Reserve Muscat 2007

Golden-green colour, with good muscat and citrus flavours, as well as some lychees and herbs. Excellent balance on the taste - definitely not too sweet or cloying. Lovely lingering aftertaste. This wine, although well-priced, is aimed at the premium segment of the market. Approximately 60% is exported to countries such as USA, UK, Holland, Denmark, Germany and Sweden. These wines are mainly consumed in hotels and restaurants, as well as sold in specialist wine shops. The sugar-level in this wine has been brought down by around 10 grams per liter each vintage since 1999. The reason for this was to make the wine more drinkable and balanced, aiming at a sugar of around 160g/l with a good fresh acid of 4.5 - 5.5 g/l for balance and a low alcohol (15.5%).

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 :** 159.0 g/l **pH :** 3.6 **ta :** 4.7 g/l
type : Dessert **style :** Sweet **wooded**
pack : Bottle **closure :** Cork

Thus far this style has been very well received, with previous vintages receiving a Gold medal at Michelangelo in 2003, 2005 and 2006, this vintage winning a Silver medal at Muscats du Monde in 2007, as well as a Silver medal at the SA Trophy Wine Show 2002 for the 2001 vintage. It also was the Winner of the Muscat Class in Juliet Cullinan Connoisseurâ€™s Award 2004. John Platter Wine Guide 2007: 4 stars rating

about the harvest: Picked from 20 year old vines, with relative low yields (less than 10tons/ha) at 25Â° Balling. Pick before too many raisins - want intense muscat flavours, but as little raisins as possible.