

## De Krans Cape Vintage Port 2006

A fine, full-flavoured classic port, with rich coffee/chocolaty flavours and complex structure, which should improve for a further 10 years or more.

**variety :** Tinta Barocca | 50% Tinta Barocca, 40% Touriga Nacional, 10% Souzao

**winery :** De Krans Wines

**winemaker :** Boets & Strobel Nel

**wine of origin :** Calitzdorp

**analysis :** alc : 19.0 % vol    rs : 95.0 g/l    pH : 3.6    ta : 5.5 g/l

**type :** Fortified    **style :** Semi Sweet    **wooded**

**pack :** Bottle    **closure :** Cork

John Platter Wine Guide: 4 stars

Gold: S.A. Young Wine Show 2004

Silver: Veritas 2004 (2002)

Value Award 2004: WINE (2002)

Served on Air Namibia

Gold medal at Southern Cape Bottled Wine Show 2006

**in the vineyard :** 2-wire trellis on poor, well-drained soil.

25 year old Tinta Barocca vines with low yields of less than 8 tons per hectare.

**about the harvest:** Picked at 25.5° Balling.

**in the cellar :** Fortified at 10.5° Balling with only unmaturred brandy spirit. 18 Months maturation in old 500 litre barrels.

