

De Krans Reserve Muscat 2010

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.

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 : 145 g/l pH : 3.6 ta : 4.8 g/l

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

pack : Bottle **closure** : Cork

John Platter Wine Guide, 2010, 2011: 4 stars rating.

Southern Cape Bottled Wine Show 2011: Double Gold

Thus far this style has been very well received, with previous vintages receiving a Gold medal at Michelangelo in 2003, 2005 and 2006, the 2007 vintage winning a Silver medal at Muscats du Monde in 2007, as well as a Silver medal at the S A Trophy Wine Show 2002 for the 2001 vintage. It also was the Winner of the Muscat Class in Juliet Cullinan Connoisseur's Award 2004.

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

