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De Krans Touriga Nacional 2009

The wine has a vibrant deep plum colour, with dense aromas of chocolate, spice, pepper, a touch of vanilla and prunes. It has a fleshy, chewy mouthful of flavours. The firm tannin structure, together with the concentrated fruit, ensures excellent maturation potential. This wine is bottled in an elegant bottle, with the label screen-printed directly on the bottle.



variety : Touriga Nacional | 100% Touriga Nacional
winery : De Krans Wines
winemaker : Boets & Stroebel Nel
wine of origin : Calitzdorp
analysis : **alc :** 14.5 % vol **rs :** 4.5 g/l **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

4 Stars: John Platter 2009, 2010, 2011
Served on SAA Business Class 2002, 2004
Best Unusual Red (Wine & Wine-of-the-Month Club) 2002, 2004, 2006
Champion Unusual Red at Southern Cape Bottled Wine Show (2008 vintage)
Wine-of-the-Month Club Selection 2007, 2008, 2009
Class winner Klein Karoo Young Wine Show 2008
Best Unusual Red: Wine 500 Club (2004 vintage)
Bronze medal: International Wine & Spirit Competition (2004 vintage)
Veritas Silver Medal 2008 (2006 vintage)
Best Value: Wine Magazine 2007 (2005 vintage)

in the vineyard : Boets and Stroebel Nel of De Krans Wine Cellar in Calitzdorp have released the first single-variety Touriga Naçional dry red wine in South Africa in 2000. This 2009 vintage is the 10th wine from this variety from De Krans.

Touriga Naçional as grape variety is already well-known as one of the most important building blocks in the great port-wines of the world. After a visit to the Douro valley of Portugal and tasting wines made form Touriga Naçional, the Nel brothers were convinced that a top quality red wine could be produced from this variety at De Krans.

Very low yields from 15 year old vines planted on poor clay soil.

about the harvest: This Touriga Nacional 2006 was made from fully ripe grapes.

in the cellar : This Touriga Naçional 2009 was made from fully ripe grapes. After malo-lactic fermentation, it was wooded for 6 months prior to bottling.