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De Krans Reserve Muscat 2011

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 :** 16.5 % vol **rs :** 148 g/l **pH :** 3.3 **ta :** 5.3 g/l
type : Dessert **style :** Sweet **body :** Full **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

John Platter Wine Guide, 2010, 2011, 2012: 4 stars rating.
Gold medal at Michelangelo in 2003, 2005 and 2006
Silver medal at Muscats du Monde in 2007
Silver medal at the S A Trophy Wine Show 2002 for 2001 vintage
Winner of the Muscat Class in Juliet Cullinan Connoisseur's Award 2004

about the harvest: Picked from 30 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.

in the cellar : 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%).

