

De Krans White Muscadel Jerepigo 2013

Colour: Beautiful golden colour with a slight green hinge.

Bouquet: Rich ripe intense Muscat Bouquet combined with fresh tropical fruits.

Taste: Velvety smooth sweet rich muscat flavours with great acid and alcohol balance and a fine hint of creamy oranges on the pallet.

Excellent enjoyed on its own or with desserts, nuts & dried fruit.

variety : Muscat d'Alexandrie | 100% Muscat d'Alexandrie

winery : De Krans Wines

winemaker : Louis van der Riet

wine of origin : Calitzdorp

analysis : alc : 15.92 % vol rs : 203.75 g/l pH : 3.32 ta : 4.25 g/l

type : Dessert **style :** Sweet

pack : Bottle **size :** 0 **closure :** Cork

John Platter Guide 2012: 4 Stars

Gold medal: Veritas 2008, 2009, 2011

Michelangelo Wine Awards 2012: Gold

SA Champion Muscadel: 2011 SA Young Wine Show

Champion Wine at Klein Karoo Young Wine Show 2011

Gold medal: Southern Cape - Bottled Wine Show 2006, 2010

ageing : Superb now, but will mature and improve for a further 10 years. br /

in the vineyard : Background

De Krans Wine Cellar is situated along the upper reaches of the picturesque Gamka River Valley near Calitzdorp. The history of the farm dates back to 1890 when the current owners' great grandfather bought part of the first farm established in Calitzdorp, named Buffelsvallei ("Buffalo valley") on the edge of the municipal boundary of Calitzdorp.

The first grapes were planted in 1936 mainly for the production of raisins and some sweet wine. In 1964 the present cellar was built and De Krans quickly became well-known for quality ports and Muscat sweet wines, as well as dry table wines.

The current owners and winemaker now take advantage of the unique Calitzdorp terroir to produce great quality Cape ports and table wines from a whole range of interesting grape varieties.

Vineyards

The grapes for this wine were sourced from trellised vineyards planted in alluvial Klein Karoo soil, some 225m above sea level. These low-yielding vines were planted in 1973.

about the harvest: The grapes are harvested early morning at 26° Balling to ensure that the grapes come in as cool as possible.

in the cellar : After the grapes are destemmed it is left in open tanks over night where after it is pressed and then fortified.

