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De Krans Moscato 2014

Colour: Beautiful sun light yellow colour with fine fizzy bubbles.
Bouquet: Fresh tropical fruit flavours of litchi and apricot enhanced by a hint of muscat.
Taste: Alluring freshness of tropical fruit, muscat and honey amplified with a fuzzy taste and exotic spice.

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variety : Muscat de Frontignan | 100% Muscat de Frontignan
winery : De Krans Wines
winemaker : Louis van der Riet
wine of origin : Calitzdorp
analysis : **alc :** 8.92 % vol **rs :** 40.81 g/l **pH :** 3.29 **ta :** 6.01 g/l
type : White **style :** Semi Sweet **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

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.

in the vineyard : 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.

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about the harvest: Hand harvested old low yielding vineyards at the end of January. Grapes are picked at low sugars to ensure maximum fruit flavours and low alcohols.

The grapes are harvested early morning to ensure cool temperatures.

in the cellar : After the grapes are destemmed and crushed the juice is left on the skins for a short period. Cold fermented until dry, where after Hanepoot juice is added to sweeten and CO2 for Perlé just before bottling.