wine.co.za
easiest way to buy wine

De Krans Tinta Barocca Rosé 2014

Colour: Beautiful rose pedal pink.
Bouquet: Fresh summer berry nose of Strawberry, cherries and raspberries with a hint of watermelon.
Taste: Soft smooth taste of strawberries and cream with well balanced acidity and velvety end.

Great chilled on its own or with fresh grilled trout or salmon, sushi or chicken pastas.



variety : Tinta Barocca | 100% Tinta Barocca
winery : De Krans Wines
winemaker : Louis van der Riet
wine of origin : Calitzdorp
analysis : **alc :** 12.80 % vol **rs :** 3.83 g/l **pH :** 3.26 **ta :** 5.48 g/l
type : Rose **style :** Dry **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Screwcap

4New Release

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
Calitzdorp's continental climate compares much to Tinta Barocca's home in the Douro Portugal. Shallow clay soils en dry warm summers make perfect conditions to grown this respectable vine.

about the harvest: Low yielding vineyards are harvested early February at 20° - 22° Balling. Picked early morning .

in the cellar : The grapes are crushed and left still in an open fermenter for 6 to 12 hours until the right colour is obtained. The wine is fermented for over 3 weeks at low temperatures where after it is left in the lees for a month.