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De Krans Cape Vintage Reserve Port 2011

Dark black colour with purple red rim. Full Elegant nose of violets,blue berries and tobacco spice. Well integrated alcohol Soft dark fruit flavours of black currents and pomegranate with hints of liquorice, fine spice and cocoa powder. Well structured with firm long lasting tannins results in great aging..

Great pair mates with most baked dessert or in a sauce over ice cream, great on its own or with well matured cheese.



variety : Tinta Barocca | 65% Touriga Nacional, 35% Tinta Barocca
winery : De Krans Wines
winemaker : Boets & Stroebel Nel
wine of origin : Calitzdorp
analysis : **alc :** 19.3 % vol **rs :** 93 g/l **pH :** 4.01 **ta :** 5.2 g/l
type : Fortified **style :** Sweet **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Platter Wine Guide 2011: 5 stars
Wine Magazine, June 2010: 4½ stars
Top 100 SA Wines: 2011
Champion Wine at Southern Cape Bottled Wine Show 2010
Gold medal at Michelangelo International Wine Awards 2010
Classic Wine Top 6
Novare SA Terroir Wine Award: 2012: Top Port
CAPPA Port Challenge 2012 : Gold

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 terroirto produce great quality Cape ports and table wines from a whole range of interesting grape varieties.

in the vineyard : Portuguese varietals where planted in Calitzdorp during the late 1970's with Tinta Barocca being the first to find its way to the Klein Karoo. Now Calitzdorp is known as South Africa's Port Capital with these varietals leading the way. 30 year old vines are planted in shallow Karoo sand/clay on Buffelsvlei. Vines are trellised and micro irrigated

about the harvest: Selected bunches are handpicked mid to late February from row selected vines in specific blocks at 26o Balling.

in the cellar : Bunches are destemmed, crushed and rapidly cooled in a small open fermenter. Grapes are left to spontaneously start fermenting after which at the desired sugar the fermentation is stopped by adding alcohol to the must. Skins are the pressed and the wine is matured in big vats for 20 months