

De Krans Cape Vintage 2013

A fine, full-flavoured classic port, with rich coffee/chocolatey flavours and complex structure.

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 | Touriga Nacional, Tinta Barocca, Tinta Amarella, Tinta Roriz, Souzoa

winery : De Krans Wines

winemaker : Louis van der Riet

wine of origin : Calitzdorp

analysis : alc : 19.0 % vol rs : 92.8 g/l pH : 3.93 ta : 5.39 g/l

type : Fortified **style :** Semi Sweet **body :** Full **wooded**

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

John Platter Wine Guide: 4½ stars 2014

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Wine Magazine: 3½ stars (June 2010)

Gold: S.A. Young Wine Show 2008

Served on Air Namibia

ageing : Well balanced tannins and acid a complied by warm alcohol will give this wine great ageing ability for 20 years plus.

in the vineyard : 2-wire trellis on poor, well-drained soil.

about the harvest: Picked at 25.5° Balling.

in the cellar : Bunches are destemmed, crushed and rapidly cooled in a 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 12 months in concrete tanks before it matures another 10 months in 30 to 40 year old small 300liter barrels.

