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De Krans Cape Vintage Reserve 2012

Colour: Dark black colour with plum red rim. Bouquet: A complex nose of ripe red berries and cherries, some spice and dark chocolate. Taste: A full-bodied fortified wine with ripe dark fruit notes of plum, mulberry and black currents. The wine is well-rounded by smooth cacao and smoky undertones. It has firm tannins that will ensure an excellent maturation potential for many decades to come.

A good combination with most baked desserts, in a sauce over ice cream and great on its own or with well-matured cheese.



variety : Tinta Barocca | 87% Touriga Nacional, 13% Tinta Barocca
winery : De Krans Wines
winemaker : Boets & Stroebel Nel
wine of origin : Calitzdorp
analysis : **alc :** 19.0 % vol **rs :** 92.7 g/l **pH :** 4.03 **ta :** 5.41 g/l
type : Fortified **style :** Sweet **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2017 SAWI Awards - Platinum
Trophy Winner Old Mutual Trophy Wine Show 2015
Platter 5 Stars 2015
Top 100 - 2015
SA Champion Port at SA Young Wine Show 2012
Silver medal at Old Mutual Trophy Wine Show 2014
CAPPA – Gold medal 2014

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 26° Balling.

in the cellar : Bunches are de-stemmed, crushed and rapidly cooled in a small open fermenter. Grapes are left to spontaneously start fermentation. At the desired sugar-level, the fermentation is stopped by adding alcohol to the juice. The wine is then matured in big vats for 20 months.