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De Krans Touriga Nacional 2014

The wine has a vibrant deep plum colour, with dense aromas of chocolate, spice, pepper, a touch of vanilla and prunes. It has a fleshy, chewy mouthful of flavours. The firm tannin structure, together with the concentrated fruit, ensures excellent maturation potential. This wine, which is the flagship dry red wine from De Krans, is bottled in an elegant bottle, with the label screen-printed directly on the bottle.

Interesting unusual red varietal whichlendsitself to experimenting with food.Will go well with venison and ostrich steaks, roasted lamb shank and springbok carpaccio.



variety : Touriga Nacional | 100% Touriga Nacional
winery : De Krans Wines
winemaker : Louis van der Riet
wine of origin : Calitzdorp
analysis : **alc :** 13.22 % vol **rs :** 3.51 g/l **pH :** 3.55 **ta :** 5.75 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Platter's WineGuide 2015: 4 Stars
4 Stars: John Platter 2009, 2010, 2012, 2013
Michelangelo Wine Awards 2012: Gold
Served on SAA Business Class 2002, 2004
Best Unusual Red (Wine & Wine-of-the-Month Club) 2002, 2004, 2006
Champion Unusual Red at Southern Cape Bottled Wine Show (2008 vintage)
Wine-of-the-Month Club Selection 2007, 2008, 2009
Class winner Klein Karoo Young Wine Show 2008
Best Unusual Red: Wine 500 Club (2004 vintage)
Bronze medal: International Wine & Spirit Competition (2004 vintage)
Best Value: Wine Magazine 2007 (2005 vintage)
Veritas Silver Medal 2008 (2006 vintage)

in the vineyard : Calitzdorp is well known for quality wines and ports made from Portuguese varietals. De Krans planted its first Touriga Nacional vineyard in 1994 and made the first single varietal wine in South Africa in 2000. The continental climate of Calitzdorp is similar to the dry hot climate of the Douro valley in Portugal where these vines originates from. Planted in shallow Karoo clay soils with east-west facing rows and micro irrigation these vines thrive under the hot dry Karoo sun to produce berries of world class quality.

about the harvest: Grapes are hand harvested end February at 24o -25° Balling.

in the cellar : Bunches are de-stemmed, crushed and rapidly cooled in an open fermenter. Grapes are inoculated with selected yeasts to start fermentation. Skins are then pressed and the wine is left to undergo MLF before it is racked into 3rd and 4th fill French oak barrels for maturation in these barrels for 12 months.