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De Krans Basket Press Cabernet Sauvignon 2015

Colour: Dark plum red. Bouquet: Wonderful flavours of ripe berriesand cassis with underlining hints of fresh prunes and cedar spice. Taste: Soft elegant dark fruit of plum, mulberries, and dark cherries. Finished by supple tannin's and notes of cherry cigar.

The perfect wine to enjoy with any braai or on its own.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : De Krans Wines
winemaker : Boets & Stroebel Nel
wine of origin : Calitzdorp
analysis : **alc :** 13.99 % vol **rs :** 4.05 g/l **pH :** 3.64 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

Gold Vitis Vinifera Awards 2015
SKJWS. Champion Cab Sauv 2015
RECM Best Value 2014
John Platter Wine Guide 2012: 2½ Stars
John Platter Wine Guide 2010, 2011: 3 Stars
Reserve Champion Cabernet Sauvignon at Klein Karoo Young Wine Show 2003
Best Value Award: Wine 2005
Silver Medal: Southern Cape Bottled Wine Show 2009
Silver Medal: Klein Karoo Young Wine Show 2009

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 : 100% Cabernet Sauvignon grapes are used in the production and the vines are trellised and micro irrigated planted in sandy Gamka River soil bed. The grapes are harvested at the beginning of March.

about the harvest: The grapes are handpicked at optimal ripeness between 24 - 25 degrees Balling.

in the cellar : Cold maceration period is allowed before the fermentation process is started. Fermentation takes approximately five to seven days in open fermenters with constant pump overs. After the grapes are pressed the wine undergoes a second fermentation after which the wine is blended and bottled. The Wine was macerated in Concrete Tanks with French Oak Staves.