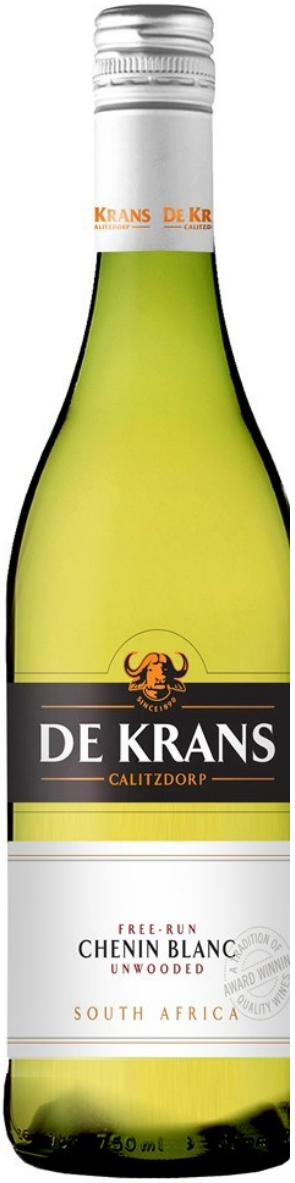
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De Krans Free Run Chenin Blanc 2018

Colour: Clear crisp translucent colour with slight gold tint. Bouquet: Fresh ripe tropical fruit salad, floral nose with sweet honey hint. Taste: Abundance of soft fresh tropical fruits well rounded smooth structure and lingering aftertaste.

Great on its own during a hot Sunday braai, with fresh snoek, or braaied chicken. Also good with pastas and salads.



variety : Chenin Blanc | 100% Chenin Blanc
winery : De Krans Wines
winemaker : Louis van der Riet
wine of origin : Calitzdorp
analysis : **alc :** 13.5 % vol **rs :** 1.57 g/l **pH :** 3.68 **ta :** 5.39 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

Klein Karoo Bottled Wine Show 2012: Gold
Champion Chenin Blanc at Klein Karoo Young Wine Show 2010
Silver Medal at Southern Cape Bottled Wine Show
John Platter Wine Guide: 3 Stars

in the vineyard : Backgroundbr / 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 terroir to produce great quality Cape ports and table wines from a whole range of interesting grape varieties. Vineyards / Clone SN 9E provides the backbone for this fruit driven wine.

about the harvest: Perfectly balanced vines are harvested beginning of March at 23° - 24° Balling to ensure an abundance of ripe fruit flavours.
Harvesting takes place early morning to ensure the coolest possible berries.

in the cellar : Only the best juice is separated after crushing to cut the risk of phenolic oxidation. The juice is then slowly fermented for more than a month and left on the lees for another 4 months to give maximum freshness and roundness.