

De Krans Methode Cap Classique (Zero Dosage) 2014

Colour: Crisp translucent colour with a slight golden hue. Bouquet: Energetic yet elegant bubbles create a crown of fresh delights. Sizzling notes of soft pear contrast with light candy floss and baked biscuits. Taste: The palate is sculptured into an orchard of peach, lime and green apples with secondary yeast flavours, resulting in a perfect balance between fruit and acidity

The perfect wine for all festive occasions. Wonderful as a welcome drink or with soft cheeses and pâtés.

variety : Chardonnay | 60% Chardonnay, 20% Chenin Blanc, 20% Tinta Barocca

winery : De Krans Wines

winemaker : Louis van der Riet

wine of origin : Calitzdorp

analysis: alc : 13.1 % vol rs : 1.4 g/l pH : 3.25 ta : 6.8 g/l

type : Cap_Classique **style :** Very Dry

pack : Bottle **size :** 750ml **closure :** Cork

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.

in the vineyard : Selected vineyard blocks throughout the Klein Karoo are used to produce a unique Vintage Reserve Méthode Cap Classique. Three Varietals are used – Chardonnay from Calitzdorp and Waboomskraal, Chenin Blanc and Tinta Barocca from Calitzdorp – a RSA first to be used in a Méthode Cap Classique. Each vineyard brings a crucial part to the final blend and wine.

in the cellar : Produced as a Méthode Cap Classique the base wine was made in old 300 liter French oak barrels. Each vineyard was vinified separately. The wine was left "sur-lie" for eight months with occasional bâtonnage where after the wine was bottled and capped to undergo bottle fermentation and was left for 20 months in the bottle on its lees before being riddled and degorged. No dosage was added to the wine and the bottles were corked and wired.

