

De Krans Muscat de Frontignan 2017

Colour: Beautiful thick golden colour with a slight green tint. Boquet: Full Muscat flavours complemented by lots of fresh ripe fruits. Lovely flavours of peach, litchis and spring blossoms. Taste: Syrupy sweet fresh soft fruits and Muscat flavours fills the palate as the wine explodes in your mouth with beautiful balance and integrated acidity and alcohol.

Excellent enjoyed on its own or with desserts, nuts and dried fruit.

variety : Muscat de Frontignan | Muscat de Frontignan

winery : De Krans Wines

winemaker : Louis van der Riet

wine of origin : Calitzdorp

analysis : alc : 15.5 % vol rs : 256.80 g/l pH : 3.61 ta : 3.98 g/l

type : White **style :** Sweet **body :** Full **taste :** Fruity

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

Platter Guide 2014, 2015: 4.5 Stars

Gold medal: Veritas 2008, 2009, 2011

Michelangelo 2012: Gold '13: Silver

SA Champion Muscadel: 2011 SA Young Wine Show

Champion Wine at KKYWS 2011

in the vineyard : The grapes were sourced from trellised vineyards, planted in 1973, in alluvial Gamka river bed soil, approximately 225m above sea level. These low-yielding vines bearing only 2-3 ton/ha provide extreme concentrated fruit. The 2015 vintage will be the last vintage from this old vine block.

about the harvest: The grapes are hand harvested at the end of February.

in the cellar : The grapes are harvested early morning at 28 degrees Balling to ensure that the grapes come in as cool as possible. After the grapes are destemmed they are left in open tanks overnight where after the skins are pressed and the juice fortified.

