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De Krans Tinta Roriz 2016

Beautiful deep dark plum red colour. Complex nose of dark fruits and spice. Fresh mulberries and black cassis complemented by vanilla and sweet spice with a hint of leather Full rounded flavours of cherry fruits and plums fine tannins and alluring spice.

Interesting, unusual grape variety to entertain friends. Serve with roasted lamb chops, Springbok Carpaccio or pan seared Kudu steaks. Good with all savoury dishes.



variety : Tinta Barocca | Tinta Barocca
winery : De Krans Wines
winemaker : Louis van der Riet
wine of origin : Calitzdorp
analysis : **alc :** 14.67 % vol **rs :** 3.33 g/l **pH :** 3.36 **ta :** 5.76 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : 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.

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

in the cellar : Bunches are destemmed, crushed and rapidly cooled in an open fermenter. Grapes are inoculated with selected yeasts to start fermenting. Skins are then pressed and the wine is left to undergo MLF before it's racked into 2nd and 3rd filled French oak barrels. The wine is matured in Barrels for around 12 months.