



Garden Route Shiraz 2021

Winemaker: Christoff de Wet
Appellation: Klein Karoo
Grape varietal: Shiraz
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Background

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

These vineyards are situated at the foothills of the Kammanassie Mountains in the Klein Karoo. The vines are Perold trellised and drip irrigated.

Winemaking

Harvesting takes place during the end of February. The grapes are handpicked and reach the cellar at about 12°C. Bunches are destemmed and crushed into an open fermenter and left overnight to

macerate. Yeast is added and the juice is pumped over once every few hours. After fermentation the skins are pressed and malolactic fermentation is completed in barrels. The wine is kept in 3rd and 4th fill French oak barrels for 12 months before the best barrels are blended and bottled.

Winemaker's comments

Colour: Dark plum ruby

Bouquet: Dark fruit nose of black currants and plums, cherry tobacco and fine white pepper

Taste: Alluring palate of fresh plums and spice with hints of mulberry and cherry. Smooth well-structured tannins and integrated acidity results in excellent ageing potential

Food pairing

Best served with steaks and cream peppercorn sauce, or roasted rack of lamb, with a red wine jus.

Chemical analysis

Alcohol: 13.50
pH: 3.54
TA: 6.8g/l
RS: 3.9 g/l

Awards

Platter Guide 2023: 4 stars
(2020 vintage)

