



De Krans Tritonia (Calitzdorp Blend) 2022

Winemaker: Christoff de Wet
Appellation: Calitzdorp
Grape varietal: 78% Touriga Nacional, 20%
Tinta Roriz, 2% Tinta Barocca
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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.

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 range of interesting grape varieties.

This flagship wine is a tribute to the beautiful Tritonia, with its colourful flowers, of which eight different species occur in the Klein Karoo, the most complex and species rich arid area in the world.

Vineyards

Portuguese varieties were planted in Calitzdorp during the early 1970's with Tinta Barocca being the first to find its way to the Klein Karoo. The red clay soils and continental climate of Calitzdorp, very similar to that of the Douro valley in Portugal, is ideal for growing these unique varieties. All vines are micro irrigated on VSP trellising systems to ensure the best quality fruit possible.

Winemaking

Selected grapes were handpicked at 24.5° Balling. Touriga Nacional, Tinta Roriz and Tinta Barocca grapes were vinified separately in open fermenters until fermentation has stopped. Skins were then pressed and the wine was left to undergo malolactic fermentation in concrete tanks. After malolactic fermentation the wine was matured in new, 2nd, 3rd and 4th fill French Oak barrels for 12 months. After ageing, the best barrels were meticulously selected and the final blend was made from these barrels.

Winemaker's comments

Colour: Dark red plum.

Bouquet: Full fruit aromas of raspberry, prunes and mulberries, with hints of dark chocolate and spice.

Taste: Full-bodied with flavours of violets and dark fruit with savoury notes. Well structured tannins and balanced integrated oak. Superb ageing potential.

Food pairing

Pairs beautifully with venison and ostrich steak, ostrich pies, roasted leg of lamb and beef fillet.

Chemical analysis

Alcohol: 13.5%
pH: 3.68
TA: 6.0 g/l
RS: 3.0 g/l
Extract: 31.8 g/l

Awards

Platter's Wine guide 2025 - 4½ star
Double Gold Award – National Wine Challenge 2024 (incl top 100 SA Wines)
Gold Medal (97 out of 100 points) – Investec Trophy Wine Show 2024
92 out of 100 points – Tim Atkin (MW)
SA Wine Report 2024

