

New designer Biscotti and wine experience at De Krans

In their innovative and unique approach, De Krans Wines in Calitzdorp has added a Biscotti and Wine experience - a concept that already has a following in Italy - to its repertoire of offerings. The concept originated with wine lover and gourmand, Denise Lindley, after tasting the De Krans Moscato whilst enjoying a lunch at De Krans' Bistro.



Immediately she was transported to the restaurant Galuppi, situated on the island of Burano, Venice, where she had previously enjoyed a meal. The memory which stood out the most was that for dessert she was persuaded to enjoy their V Santo (an Italian dessert wine) with Burano Biscotti. The pairing was a match made in biscotti heaven.

Celebrity chef, Francois Ferreira, together with De Krans co-owner, Boets Nel and Bistro chef Retief van der Walt, took the unusual yet innovative idea one step further and 'designed' a range of biscotti with unique flavours to pair with some of the wines and port-style wines in the De Krans range. The Pinotage Rosé is paired with a mixed herb biscotti; the Moscato wonderfully with a classic biscotti, whilst the Touriga Nacional brings music to your palate when paired with the biltong biscotti. Most people love coffee, so there was no doubt that the Original Espresso was a wonderful match with the coffee, vanilla and cashew biscotti. The pièce de résistance is the Cape Vintage paired with the allspice choc-chip biscotti.

The cost of an informal biscotti and wine tasting at your leisure, is R50 per person, and includes five wines from De Krans matched with five different types of biscotti. A tutored tasting for the same combinations costs R70 per person. Prior booking for a tutored tasting, only available for groups of 10 or more people, is essential.