

MÉTHODE CAP CLASSIQUE



KRONE

TWEE JONGE GEZELLEN



KRONEMCC.COM

+27 23 2300 680

BOREALIS CUVÉE BRUT

2018



VINTAGE MÉTHODE CAP CLASSIQUE
(MCC) BOTTLE-FERMENTED
SPARKLING WINE: 90% CHARDONNAY,
9% PINOT NOIR, 1% PINOT BLANC

Alcohol: 11.5% by vol
RS: 8.2/l
pH: 3.36
Total Acid: 5.7g/l



Krone is Vintage-only Méthode Cap Classique, produced on Twee Jonge Gezellen wine estate in Tulbagh, South Africa.

We believe that each vintage tells a story. Krone Méthode Cap Classique celebrates a unique moment in time and place; expressing our commitment to the vintage and the character of each harvest, selecting only the finest, most distinctive fruit. It's a journey of discovery that sees each and every vintage borne from the crucible of nature, to the rest and maturation in the cool of our underground cellar.

VINTAGE CONDITIONS

The 2018 growing season was dominated by blue skies and parched earth, with the prevailing drought of the last five years across the Western Cape reaching its apex. The extreme conditions were evident in the small 2018 harvest. The grapes and vines were very healthy, which resulted in clean fermentations with pure fruit expressions of the base wines. The grapes for MCC are harvested early in January, and while the December summer month prior is traditionally hot, in this growing season it proved mild and temperate, which resulted in high stable acids as well as low pHs, which are the prerequisites for making superlative MCC.

CREATION

Traditional grape varieties (chardonnay and pinot noir) are harvested in the cool of the night. Only the free-run juice is used for this MCC: ± the first 500 litres per ton. Krone Borealis is bottle-fermented and then matures on the lees in the underground cellar.

TASTING NOTES

Elegant, iridescent gold. Bursts of elderflower and apple blossom intermingle with orange peel and crushed oyster shell. There's a citrusy-tingle of baobab pods on palate entry, edged in that salinity so characteristic of the 2018 vintage. Taut, lean and fresh; kumquat and naartjie come to the fore evolving into salted caramel. The mousse is fine-beaded and toned, with a graceful trajectory into a tensile finish that promises to become more biscuity as it ages.

FOOD PAIRING

Our flagship MCC evokes a sense of discovery in dining—in a pure and simple way; such as mussels steamed open with seawater; with its distinct line of salinity, the Borealis elevates the oceanic. Minerals and earth; salt-baked; creamy porcini risotto. Simmering comforts of braising chicken, texture and spice.