

MÉTHODE CAP CLASSIQUE



KRONE

TWEE JONGE GEZELLEN



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NIGHT NECTAR ROSÉ DEMI-SEC

2018



VINTAGE MÉTHODE CAP CLASSIQUE
(MCC) BOTTLE-FERMENTED
SPARKLING WINE: 85% PINOT NOIR,
15% CHARDONNAY

Alcohol: 11% by vol
RS: 42.8/l
pH: 3.18
Total Acid: 6.5g/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

Only the free-run juice of the pinot noir and chardonnay grapes is used for this MCC: ± the first 500 litres per ton. Krone Night Nectar Rosé is made in classic bottle fermented style with maturation on the lees in our underground cellar before the final dosage is added, rendering this refreshing bubbly with its sweet, plush flavour profile, deeming it a “Demi-Sec” in category.

TASTING NOTES

Lustrous pink-copper. Aromas of cranberries, raspberries, strawberries and red cherries deepen into maraschino cherries and toffee apples on the rich and voluminous palate. Wild brambleberries join the lively and playful fruit centre. Poised, refreshing and fruit-forward the phenolic ripeness of the 2018 vintage is on show here. The mousse is fine and creamy with the effervescence of citrus-sherbet singing along, lengthening into a vibrant acidity and treacle-tinged finish.

FOOD PAIRING

The vibrant vivacity of this MCC is a true joy paired with bold, deep flavours; prawns grilled on hot coals with coconut lime basting and peach chutney; its berry-richness harmonious with unctuous, sticky pork belly; spice, texture, cream are all heightened, pair with the pillowy softness of strawberry cream cake, the astringency of raspberry pinwheels, and the fine crunch of rose-water macarons.