

MÉTHODE CAP CLASSIQUE



KRONE

TWEE JONGE GEZELLEN



KRONEMCC.COM

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R.D.
2006



VINTAGE MÉTHODE CAP CLASSIQUE (MCC) RECENTLY DISGORGED. BOTTLE-FERMENTED SPARKLING WINE: PINOT BLANC, CHARDONNAY, PINOT NOIR, CHENIN BLANC

Alcohol: 11.5% by vol
RS: 9.3g/l
pH: 3.05
Total Acid: 6.3g/l



Krone is Vintage-only Méthode Cap Classique, produced on Tivee 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

2006 was characterised by sunny skies and warm temperatures, punctuated by cooler months, with dry periods during ripening and harvest. Powerful winds kept viticulturists on the knife's edge of uncertainty, and though bunch and berry size were effected, the canopies were smaller and better aerated, and resulted in wines with concentration and complexity.

CREATION

This unique MCC spent 13 years resting on the lees in the underground cellar before disgorgement took place. Delaying the disgorgement allows the wine to age in contact with the lees layering it with richness, power and weight, while still retaining freshness and vigour. The dosage in the R.D. has been kept low to maintain this freshness.

TASTING NOTES

Iridescent gold with a luminous core. Aromas of baking gingerbread, nutmeg, toasted nuts, apples and honey. The entry is pure and fresh, spooling into an intense palate that shows a complex mélange of dried apples and pears, salted caramel, roasted hazelnuts, almonds and rooibos tea. There's a refreshing seam of salinity that runs right through, a hallmark of the 2006 vintage. The mid-palate and finish show breadth as well as a tight acidity making the wine perfect for enjoyment now and for a few years to come. An incredible achievement for a 2006 vintage MCC.

FOOD PAIRING

The alchemy of nature of nature is at play here. The duality of flavour—aged yet fresh—calls for dishes that equally play with the senses. Dry aged T-bone steak with a piquant salsa verde. Its vibrant precision begs for a cheese board featuring hard, washed rind and bloomy cheeses with slices of fresh green apple and pecan nuts. Seafood: smoked, raw, char-grilled, are all perfect preparations to dial up the R.D.'s intensity.