

MÉTHODE CAP CLASSIQUE



KRONE

TWEE JONGE GEZELLEN



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BLANC DE BLANCS

2016



VINTAGE MÉTHODE CAP CLASSIQUE
(MCC) B O T T L E - F E R M E N T E D
SPARKLING WINE: 100% CHARDONNAY

Alcohol: 11% by vol
RS: 3,3/l
pH: 3,09
Total Acid: 6,71/l



Krone is Vintage-only Méthode Cap Classique. This terroir-driven Blanc de Blancs is made in a natural style in small batches. Sculpted by the vintage, it expresses the distinctive character of the Kaaimanggat vineyard, located 700m above sea level, in the cool climate Elandsbloof ward.

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 grapes. It's a journey of discovery that sees each and every vintage borne from nature, to the rest and maturation in the cool of our underground cellar.

VINTAGE CONDITIONS

A fusion of earth, sky and vine. The 2016 growing season across the Cape Winelands was characterised by extreme heat and drought during the months of December and January. Though thanks to the Kaaimanggat vineyard's high altitude, the grapes were largely unaffected by the extreme weather conditions. The bunches were slightly smaller than 2015 but of excellent quality. The chardonnay for the Blanc de Blancs was night-harvested on the 19 February, a date determined by good, strong acidity as well as phenolic ripeness. The fruit came in at a crisp, cool 18°. The resulting harvest showed super clean grapes, with an intense flavour spectrum.

CREATION

Chardonnay is hand harvested in the cool of the night. Only the free-run juice is used for this MCC: ± the first 500 litres per ton. With 36 months of maturation in our underground cellar, this MCC embodies the spirit of Krone and will develop further in the bottle as it ages.

TASTING NOTES

Pale gold. Aromas of mandarin peel and the distinct citrus-floral scent of verbena develop gradually into classic white-fruited chardonnay elegance. Cool, pure Pink Lady apples evolve on the palate edged with a flinty finish, as if cut by a steel knife. The precise, taut nature of the wine expresses the character of the vintage—a steely framework to support its full, soft mousse along a grain of toast with hints of oatmeal in the background. With its defined, linear acidity this Blanc de Blancs is restrained in its youth and will develop further in the bottle, becoming more biscuity as it ages.

FOOD PAIRING

The pure nature of this MCC calls for authentic food of the highest simplicity. Shellfish roasted over wingerdstok, cracked open and served with farm-egg mayonnaise; baked oysters dressed with burnt butter. Primal flavours and cooking techniques, such as whole trout grilled on a cedar-plank. Refined yet down to earth, pork cheeks with caramelised apples; grass-fed T-bone accompanied with foraged mushrooms; Dalewood Huguenot soufflé; whole cauliflower roasted in terracotta. MCC poached pears with whipped clotted cream.