

MÉTHODE CAP CLASSIQUE



KRONE

TWEE JONGE GEZELLEN



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# NIGHT NECTAR DEMI-SEC

2018



VINTAGE MÉTHODE CAP CLASSIQUE  
(MCC) BOTTLE-FERMENTED  
SPARKLING WINE: 73% CHARDONNAY,  
27% PINOT NOIR

Alcohol: 11% by vol  
RS: 42.5/l  
pH: 3.21  
Total Acid: 6.5g/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

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 chardonnay and pinot noir grapes is used for this MCC product - ± the first 500 litres per ton. Krone Night Nectar is made in classic bottle-fermented style with maturation on the lees in the underground cellar before the final dosage is added - providing that touch of sweetness which renders this refreshing bubbly "Demi-Sec" or Semi Sweet in category.

## TASTING NOTES

Pale lemon-yellow. A light and bright bouquet of honeysuckle, apple blossom and jasmine intermingle with the scent of baking golden apples. The pure, clean fruit expression of the 2018 vintage is evident on the palate; summer litchis layered with the zing of nectarine, lemon drops and nuances of ginger spice. Full, plush and expansive, the mouthfeel is honeyed and soft, with a dreamy mousse that recedes into a refreshing, poised finish.

## FOOD PAIRING

A dance of brightness and opulence, Night Nectar demands rich, indulgent dishes. Creamy and fragrant butter chicken curry hits all the right notes as does smoked fish croquettes with lemon aioli. Refreshing yet plush, it pulls you into the realm of the sweet too. Think honeycomb and salted caramel or lemon, poppy seed and goats cheese cheesecake.