

MÉTHODE CAP CLASSIQUE



KRONE

TWEE JONGE GEZELLEN



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ROSÉ CUVÉE BRUT 2018



VINTAGE MÉTHODE CAP CLASSIQUE
(MCC) BOTTLE-FERMENTED
SPARKLING WINE: 87% PINOT NOIR,
13% CHARDONNAY

Alcohol: 11% by vol
RS: 8.1/l
pH: 3.11
Total Acid: 6.6g/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

The classic varieties of pinot noir and chardonnay are handpicked in the cool of the night. Krone Cuvée Brut Rosé is bottle-fermented on the lees, and prior to disgorging, the bottles are packed in wooden pupitres and the rémuage (turning of bottles) is done entirely by hand. Truly a handcrafted wine.

TASTING NOTES

Salmon-pink. A floral bouquet of rosewater meets the sweet-sour-salty scent of coastal sour figs. Fresh red fruits—pomegranates, cranberries—take centre stage on the full, soft palate, unfolding into candied orange and white-fleshed nectarine. The complexity of the 2018 vintage is on show here; the drought resulted in smaller harvests that culminated in base wines with pure fruit expressions. There's a fragility and elegance to the pinot noir. The vivid acidity is cushioned in a fine, creamy mousse, finishing with lingering notes of toasted hazelnuts.

FOOD PAIRING

Krone Cuvée Brut Rosé delights in food that favours honest expression; from a simple picnic with slivers of charcuterie, crusty sourdough bread, ripe, melty Camembert. A tug-of-war between density and weightlessness, the structure lends itself to the refined too; salmon with crispy skin crackling and wild black rice to rolled porchetta, and duck with cherries.