

Krone Rose Cuvee Brut 2000 - Methode Cap Classique

Sassy, refreshing and uplifting with delicate berry fruits; elegant lees-yeastiness and a fine, creamy mousse.

variety : Pinot Noir | Pinot Noir, Chardonnay

winery : Krone Cap Classique

winemaker : Nicky Krone

wine of origin : Coastal

analysis : alc : 11.5 % vol rs : 9.0 g/l pH : 2.9 ta : 6.95 g/l

pack : Bottle **closure :** Cork

in the vineyard : This MÃ©thode Cap Classique Sparkling Wine, full of the stars, is made from grapes harvested at night, under the stars, and nurtured by Nicky Krone of Twee Jonge Gezellen Estate.

Krone RosÃ© Brut MCC is biologically stable, a true celebration of the vintnerâ€™s art.

about the harvest: Traditional grape varieties (Pinot Noir & Chardonnay) are hand-picked in the cool of the night and in the early mornings at the beginning of the harvest season.

in the cellar : Only the free run juice is used for this MCC product â€” approximately the first 500 litres per ton - with Pinot Noir adding a subtle, sophisticated salmon pink hue. Krone RosÃ© Brut MCC is bottle fermented & matures on the lees in underground cellars after which, prior to dÃ©gorging, the bottles are packed in wooden pupitres (turning racks) and the rÃ©muage (the turning of the bottles) is done entirely by hand.

