

Krone Borealis Cuvee Brut 2001- Methode Cap Classique

Elegant, classic biscuity bouquet, with yeasty lees-creaminess and fine, persistent bubbles.

variety : Chardonnay | 50% Chardonnay, 50% Pinot Noir

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 : 6.9 g/l

style : Dry **body :** Full

pack : Bottle **closure :** Cork

Krone Borealis - The Legend & the name: Legend records that Bacchus, God of Wine in Greek mythology, fell in love with Ariadne, daughter of the King of Crete. In order to uplift her spirits & to prove his love to her, he threw his golden crown, a circlet of gems, into the "heavens" where it remained to shine forever as the dainty constellation of stars called Corona Borealis.

Corona means crown, as does Krone "hence ... KRONE BOREALIS ... a little poetic licence used to describe this Méthode Cap Classique Sparkling Wine being full of "stars", made from grapes harvested at night under the stars and nurtured by Nicky Krone of Twee Jonge Gezellen Estate, Tulbagh, South Africa

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

in the cellar : Only the free run juice is used for this MCC product "the first 500 litres per ton. Krone Borealis is bottle fermented and then matures on the lees in underground cellars after which, prior to disgorging, the bottles are packed in wooden pupitres (turning racks) and the râteauage (turning of the bottles) is done entirely by hand. Krone Borealis is microbiologically stable, the true celebration of the vintner's art. It has recently "grown up & come out" in sophisticated, elegant new packaging.

