

Krone Borealis Cuvee Brut 2003 - Methode Cap Classique

Current Vintage

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

variety : Chardonnay | Chardonnay, Pinot Noir

winery : Krone Cap Classique

winemaker : Nicky Krone

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 8.0 g/l pH : 2.94 ta : 6.9 g/l

type : Sparkling style : Dry body : Full

pack : Bottle closure : Cork

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 r  muage (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.

