

Krone Rosé Cuvée Brut 2002 - Méthode Cap Classique

Current Vintage

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

variety : Pinot Noir | 60% Pinot Noir, 40% Chardonnay

winery : Krone Cap Classique

winemaker : Nicky Krone

wine of origin : Coastal

analysis : alc : 11.5 % vol rs : 9.5 g/l pH : 2.9 ta : 6.9 g/l

type : Sparkling **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : This Méthode 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 Rosé Brut MCC is biologically stable, a true celebration of the vintner'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 - ± the first 500 litres per ton - with Pinot Noir adding a subtle, sophisticated salmon pink hue.

Krone Rosé Brut MCC is bottle fermented & matures on the lees in underground cellars after which, prior to dégorging, the bottles are packed in wooden pupitres (turning racks) and the rémuage (the turning of the bottles) is done entirely by hand.

Krone Rosé Brut is micro-biologically stable, a true celebration of the vintner's art.

This Méthode Cap Classique Sparkling Wine, full of the stars, is made from grapes harvested at night, under the stars, and nurtured by NICKY KRONE of THE HOUSE OF KRONE, at Twee Jonge Gezellen Estate, Tulbagh, South Africa.

