

## Twee Jonge Gezellen Krone Borealis 1997

### "Night Wines, Light Years Ahead", "C"

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 and to prove his love to her, he threw his golden crown, a circlet of gems, up into the heavens where it remained to shine forever as the dainty constellation of stars called the Corona Borealis. Corona means crown, as does Krone - Krone Borealis. A little poetic licence used to describe this methode Cap Classique Sparkling Wine full of "stars" made from grapes harvested at night "under the stars" and nurtured by Nicky Krone of Twee Jonge Gezellen Estate.

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

**winery :** Krone Cap Classique

**winemaker :** Nicky Krone

**wine of origin :** Tulbagh

**analysis :** alc : 11.4 % vol   rs : 10.8 g/l   pH : 3.0   ta : 7.0 g/l   va : 0.47 g/l   so2 : 26 mg/l   fso2 : 14 mg/l

**type :** Sparkling   **style :** Dry   **wooded**

**pack :** Bottle

"TJ", regarded for innovation and dedication, produces a well known range of still wines, but is especially renowned for the MCC Sparkling Wine, Krone Borealis, this having won the coveted S.A. Diners Club MCC Sparkling Wine Award and, at the same time, the prestigious S.A. Diners Club Winemaker of the Year Award for Nicky Krone.

**about the harvest:** Grapes are hand picked in the cool of the night and the early mornings at the beginning of the harvest season to ensure maximum quality.

**in the cellar :** A blend of 50% Pinot Noir and 50% Chardonnay (classical varietals, bottle fermented in the traditional method). Only the free run juice is used for this MCC product - At the first 500 liters per ton. Krone Borealis is bottle fermented and then matures on the lees in underground cellars after which, prior to degorging, the bottles are packed in wooden pupitres (tuning racks) and the remuage (tuning of the bottles) is done entirely by hand.

