

Krone Rosé Cuvée Brut 2008 - Méthode Cap Classique

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

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

winery : Krone Cap Classique

winemaker : Nicky & Matthew Krone

wine of origin : Western Cape

analysis : **alc** : 12.0 % vol **rs** : 9.0 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 60%, Chardonnay 40%) hand-picked in the cool of the night and in the early mornings at the beginning of the harvest season.

