

## Krone Rosé Cuvée Brut 2009 - Méthode Cap Classique

### Current Vintage

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** : Matthew Krone

**wine of origin** : Western Cape

**analysis** : alc : 12 % vol rs : 8.9 g/l pH : 2.95 ta : 6.8 g/l

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

**pack** : Bottle **size** : 0 **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 & 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 – ± first 500 litres per ton – Pinot Noir adding a subtle, sophisticated salmon pink hue. Krone Rosé Brut MCC is bottle fermented and 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 & MATTHEW KRONE of THE HOUSE OF KRONE at Twee Jonge Gezellen Estate, Tulbagh. South Africa.

