

## Krone Night Nectar Demi-Sec 2011

A creamy, fine mousse. Expressive aromas of baked golden apple and almonds. Refreshing lemon curd and subtle marzipan flavours fill the palate.

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

**winery :** Krone Cap Classique

**winemaker :** Stephan de Beer

**wine of origin :** Tulbagh

**analysis :** alc : 11.0 % vol   rs : 46.1 g/l   pH : 2.94   ta : 6.9 g/l

**type :** Sparkling   **style :** Sweet

**pack :** Bottle   **size :** 750ml   **closure :** Cork

Demi-Sec is a distinctive style of Méthode Cap Classique that deserves to be discovered. It is probably the closest in style to how the first famous sparkling wines of France were experienced a century ago: a time when wine lovers sought out wines that were rich and sweet in taste.

**about the harvest:** Traditional grape varieties (Pinot Noir & Chardonnay) are hand-picked in the cool of the night and the early morning at the beginning of harvest season.

**in the cellar :** Only the free run juice is used for this MCC product - ± the first 500 litres per ton. Krone Night Nectar is bottle fermented and then matures on the lees in underground cellars after which, prior to dégorging, the bottles are packed in wooden *pupitres* (turning racks) and the *rémuage* (turning of bottles) is done entirely by hand. Krone Night Nectar is microbiologically stable, the true celebration of the vintner's art.

