

## Krone Borealis Cuvée Brut 2015

Elegant, classic biscuity bouquet, with yeasty lees-creaminess and fine, persistent bubbles. Freshness of sweet pears and delicate pecan nut notes in the foreground.

Oysters, shellfish, risotto, pasta with creamy mushroom sauce, chicken salad

**variety** : Chardonnay | 72% Chardonnay, 28% Pinot Noir

**winery** : Krone Cap Classique

**winemaker** : Stephan de Beer

**wine of origin** : Western Cape

**analysis** : alc : 12 % vol rs : 7.2 g/l pH : 3 ta : 6 g/l

**type** : Cap\_Classique **style** : Dry **body** : Full

**pack** : Bottle **size** : 375ml,750ml **closure** : Cork

Legend records that Bacchus, God of Wine in Roman mythology, fell in love with Ariadne, daughter of the King of Crete. In order to uplift her spirits & to prove his love to her, he threw her golden crown, a circlet of gems, into the 'heavens' where it remained to shine forever as the dainty constellation of stars called CORONA BOREALIS. Corona means crown, as does Krone - hence KRONE BOREALIS a little poetic licence used to describe this Méthode Cap Classique Sparkling Wine being full of 'stars'.

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

**in the cellar** : Traditional grape varieties (Pinot Noir & Chardonnay) are hand-picked in the early morning at the beginning of harvest season. Only the free run juice is used for this MCC product - ± the first 500 litres per ton. Krone Borealis 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.

