

Krone Night Nectar Demi Sec 2015

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

Mild fish curry, butter chicken, mature cheeses, fruit desserts or lemon tart.

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

winery : Twee Jonge Gezellen (Krone Méthode Cap Classique)

winemaker : Stephan de Beer

wine of origin : Tulbagh

analysis : **alc** : 11.5 % vol **rs** : 46.0 g/l **pH** : 3.25 **ta** : 5.9 g/l

type : Cap_Classique **style** : Semi 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.

