

Krone Rosé Cuvée Brut MCC 2015

Refreshing and uplifting with delicate pomegranate and red apple notes. Elegant lees-yeastiness and a fine, creamy mousse.

Sushi, seared salmon, prosciutto, duck, red pepper mousse.

variety : Chardonnay | 74% Chardonnay, 26% Pinot Noir

winery : Krone Cap Classique

winemaker : Stephan de Beer

wine of origin : Western Cape

analysis : alc : 12.0 % vol rs : 8.8 g/l pH : 3 ta : 8.2 g/l

type : Cap_Classique **style** : Dry

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

Krone Rosé Cuvée Brut turns heads and enlivens any occasion with a touch of refreshing gaiety and class: a refined, natural sophistication adding to its allure. Dressed in a fashionable pink from top to bottom, it sets the stage for a memorable moment, whoever you are, wherever you are...

about the harvest: Traditional grape varieties (Pinot Noir 60% Chardonnay 40%) hand-picked in the early mornings 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 - 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.

