

## Krone Night Nectar Demi Sec Rosé 2015

Elegant and refreshing with a subtle salmon blush and a creamy, fine mousse, the Krone Night Nectar Rosé displays expressive notes of ripe strawberries and cranberries with a luxurious velvety mouth-feel and a long aftertaste, leaving the taste buds calling for more.

A versatile food-friendly wine: a perfect match for mild fish curry, butter chicken, strawberries or macarons

variety : Pinot Noir | Vintage Méthode Cap Classique (MCC) Bottle-fermented sparkling wine 74% Pinot Noir, 26% Chardonnay

winery : Twee Jonge Gezellen (Krone Méthode Cap Classique)

winemaker : Stephan De Beer

wine of origin : Western Cape

analysis : alc : 11.5 % vol rs : 46 g/l pH : 3.13 ta : 8.2 g/l

type : Cap\_Classique style : Semi Sweet

pack : 0 size : 750ml closure : Cork

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

in the cellar : Only the free-run juice is used for this MCC product - approximately the first 500 litres per ton. Krone Night Nectar Rosé is bottle- fermented and then matures on the lees in underground cellars after which, prior to disgorging, the bottles are packed in wooden pupitres (turning racks) and the *rémuage* (turning of bottles) is done entirely by hand. The final dosage adds that touch of sweetness which renders this refreshing bubbly "Demi-Sec" or Semi- Sweet in category.

