

Krone Borealis Cuvée Brut 2016

Salmon-pink. Elegant, floral bouquet with delicate pomegranate and cut red apple. Fine, creamy mousse with a punch of juicy, rich berries. Smooth, bone dry finish enhanced by lingering berry notes.

Charred squid with tamarind and pineapple salsa, creamy prawn and avo cocktail with spiced lime wedges, salmon with crispy skin crackling and wild rice, sesame-encrusted seared tuna, charcuterie board featuring parma ham, prosciutto and saucisson sec.

variety : Chardonnay | 90% Chardonnay, 9% Pinot Noir, 1% Pinot Blanc

winery : Krone Cap Classique

winemaker : Stephan de Beer

wine of origin : Western Cape

analysis: alc : 11 % vol rs : 6.1 g/l pH : 3 ta : 5.3 g/l

type : Cap_Classique **style :** Dry **body :** Full

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

A tribute to Pinot Noir, the Krone Rosé Cuvée Brut is a paradox of rich, berry fruit and refreshing, natural elegance. Each successful Krone vintage is an achievement; a mark of a moment, a time to be celebrated.

Vintage Méthode Cap Classique (MCC) Bottle-fermented sparkling wine 85% Pinot Noir, 15% Chardonnay

about the harvest: The classic varieties of Pinot Noir and Chardonnay are hand-picked in the cool of the night.

in the cellar : Krone Rosé is bottlefermented and prior to disgorging, the bottles are packed in wooden pupitres (turning racks) and the rémuage (turning of bottles) is done entirely by hand. Truly a hand-crafted wine which requires patience.

