

Krone Rosé Cuvée Brut MCC 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 : Pinot Noir | 85% Pinot Noir, 15% Chardonnay

winery : Krone Cap Classique

winemaker : Stephan de Beer

wine of origin : Western Cape

analysis : alc : 11.0 % vol rs : 6.1 g/l pH : 3 ta : 5.3 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: The classic varieties of Pinot Noir and Chardonnay are hand-picked in the cool of the night.

in the cellar : Krone Rosé is bottle- fermented 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.

