

Krone Night Nectar Demi Sec 2016

Pale lemon-yellow. Expressive aromas of baked golden apples, piecrust and almonds. The full, rich palate evolves into lemon drops, sweet yellow apple and subtle marzipan flavours. The plush, sweet mousse makes for an expansive finish, with just enough refreshing acidity to tie it all together.

Creamy and fragrant butter chicken curry, smoked fish croquettes with lemon aioli, crispy duck pancakes with honey, soy, ginger reduction, vanilla bean bundt cake, pistachio macarons.

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

winery : Twee Jonge Gezellen (Krone Méthode Cap Classique)

winemaker : Stephan de Beer

wine of origin : Tulbagh

analysis : alc : 11 % vol rs : 40 g/l pH : 3 ta : 5.6 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 of the Chardonnay and Pinot Noir grapes is used for this MCC product - ± the first 500 litres per ton. Krone Night Nectar is made in classic bottle-fermented style with maturation on the lees in underground cellars before the final dosage is added - providing that touch of sweetness which renders this refreshing bubbly "Demi-Sec" or Semi-Sweet in category.

