

Krone Night Nectar Demi Sec Rosé 2016

Subtle salmon blush. The spun sugar nose is laced with expressive notes of raspberries and cranberries. Rich and textured, the palate is all strawberries and cream, offering a long, velvet finish.

Prawns grilled on hot coals with coconut-lime basting and peach chutney, sticky pork belly, porchetta with mushroom stuffing, strawberry cream cake, raspberry pinwheels.

variety : Pinot Noir | 85% Pinot Noir, 15% 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 : The best free-run juice of the Pinot Noir and Chardonnay grapes is used for this MCC product - ± the first 500 litres per ton. Krone Night Nectar Rosé 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.

