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Krone Amphora Blanc de Blancs 2017

Sun-kissed straw. Drenched in citrus; fresh lemon blossom pulls you in to a bright, full palate zinging with lemon curd. Fermented in amphora, this Blanc de Blancs is a raw, wild and pure expression of chardonnay. On the palate the citrus graduates into white pear and peach with nuances of buttered almonds. There's a savoury undertow grounding this numinous MCC, and zero dosage lights a flame under its brightness resolving into an energetic length and finish.

Naked oysters; fig carpaccio with sea salt; Buffalo mozzarella, roasted tomatoes; bruschetta brushed with basil oil; bokkoms on buttered toast; salt-baked whole salmon; herb-crusted Karoo lamb chops; morogo and ricotta pasta parcels, lemon zest; roasted aubergine rounds with thyme and honey vinaigrette; lemony crème caramel.



variety : Chardonnay | 89% Chardonnay , 11% Pinot Noir
winery : Krone Cap Classique
winemaker : Rudiger Gretschel
wine of origin : Hemel-en-Aarde Valley
analysis : **alc :** 12.4 % vol **rs :** 1.1 g/l **pH :** 3.3 **ta :** 5.62 g/l
type : Cap_Classique **style :** Dry **body :** Medium
pack : Bottle **size :** 750ml **closure :** Cork

Krone is Vintage-only Méthode Cap Classique. This terroir-driven Blanc de Blancs is made in a natural style in small batches. Sculpted by the vintage, it expresses the distinctive character of the Kaaimansgat vineyard, located 700m above sea level, in the cool climate Elandskloof ward.

in the vineyard : The 2017 growing season across the Cape Winelands for the second consecutive year was characterised by extreme heat and drought. Though the nights were cooler during harvest, and there was an absence of significant heatwaves. The Kaaimansgat vineyard's high altitude also played a role in this with the difference between day and night temperatures providing the ideal climate for quality grapes. The dry conditions resulted in healthy vineyards and smaller berries with good colour and flavour concentration.

about the harvest: The chardonnay bunches, small and of excellent quality, were hand-harvested early in the season in the cool of the night, to retain a high natural acidity and low sugar content ideal for MCC

in the cellar : Produced in small batches and made in a natural style: no enzymes or sulphur are added. Fermented in amphora, this Blanc de Blancs is zero-dosage and bottled unfiltered on the lees. With 24 months of maturation in our underground cellar, this pure expression of chardonnay embodies the spirit of Krone and will develop further in the bottle as it ages.