

Krone Chardonnay Pinot Noir 2018

Pale straw with a hint of blush. Upfront aromas of yellow fruit lead to a juicy palate with notes of pineapple and peach. The mid-palate has good texture from the Pinot Noir component. A wine with crisp acidity and elegance with just a hint of delicate red berry fruit flavour on the finish making it a great food wine and decidedly moreish.

Mediterranean Mezze platter heaped with dolmades, stuffed olives and cured meats, wood-fired shellfish; fragrant bouillabaisse loaded with tender fish, mussels and lobster, curry Laksa laced with ginger and lemongrass.

variety : Chardonnay | 58% Chardonnay, 42% Pinot Noir

winery : Krone Cap Classique

winemaker : Stephan de Beer

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 1.8 g/l pH : 3.63 ta : 5.9 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

Having mastered the fine art of blending the two noble varieties Pinot Noir and Chardonnay in true Méthode Cap Classique tradition, it was decided it is time to spoil our loyal followers with a still version of this classic combination of grapes. Grand occasions have traditionally been celebrated with a glass of sparkling wine from Krone. But special everyday moments deserve a similar privilege.

in the cellar : Varieties were fermented separately before blending. 40% of the final blend was matured in second and third fill French oak barrels.

