

# Borealis Cuvée Brut

2022



**KRONE**

# VINTAGE CONDITIONS

The growing season was characterised by a long, wet and cold winter with plenty of snowfall. Tulbagh's majestic snow-capped mountains encircling the vineyards, acted as granitic refrigerators, this helped ratchet up restorative cold units while preserving vine dormancy. The cold temperatures lasted well into spring and due to this icy climate budding was delayed by seven to 14 days. This aided in uniform budding in our vineyards. By early January it became apparent that harvest would start later than usual. We began harvesting on 14 January 2022, slightly later than usual, and finished on 8 February 2022, before the February heatwave, meaning we were able to capture all the beautiful acids that are so important in the making of superlative base wines for Cap Classique. The quality of the resultant juice showed great precision and purity, the ultimate building blocks for making fine, bottle-fermented sparkling wine made in the traditional method. It was also clear that our young chardonnay and pinot noir blocks on Twee Jonge Gezellen are in great health and have already started to show potential.

# VINTAGE-ONLY CREATION

Traditional grape varieties of pinot noir and chardonnay are harvested in the cool of the night. Krone Borealis Cuvée Brut is bottle-fermented and then matures on the lees in the underground cellar.

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# TASTING NOTES

Mineral in nature with opening aromatics of oyster shell and sea breeze. Fresh green apples, lemon balm and white peach skate through. The fruit carries on to the palate with a fine, satiny mousse. A hint of icy berry at the core shows the exquisite harmony between the chardonnay and pinot noir. Finely textured with a seam of clean acidity, the extended lees time (18 months) layers on autolytic biscuity intensity and promises positive evolution with time.

# FOOD PAIRING

Our flagship Cap Classique evokes a sense of discovery in dining—in a pure and simple way; such as mussels steamed open with seawater; with its distinct line of salinity, the Borealis elevates the oceanic. Minerals and earth; salt-baked; creamy porcini risotto. Simmering comforts of braising chicken, texture and spice.

*Alcohol: 11.6% by vol, RS: 7.2/ℓ, pH: 3.43, total acid: 5.4/ℓ  
vintage Cap Classique bottle-fermented sparkling wine:  
chardonnay 79%, pinot noir 21%*