

*Kaaimansgat*

2021

# Site Specific Blanc de Blancs



**KRONE**

# VINTAGE CONDITIONS

The 2021 growing season began with a cooler than average winter, complete with snow-capped mountains encircling the vineyards. High amounts of cold units ensured a restorative dormancy period. Ample rain provided natural irrigation for the resting vines. Due to the high diurnal conditions of the mountain slopes, the nights were cold in the growing season resulting in fine, stable acids for both the Chardonnay and Pinot Noir. The cool temperatures locking in the freshness after the warmth of the day. The vines developed a healthy canopy with just the right amount of sun penetration during the moderate growing season and showed a good balance between yield and quality production. Harvest conditions were also cooler than the mean average and due to this picking started a few days later than usual. This delay was advantageous in the accumulation of bright, pure acids especially malic acid, which resulted in healthy and clean base wines. We started harvesting on 18 January and ended on 9 February. It was a seamless process of bringing in the night-harvested grapes as healthy whole-bunches into the cellar, where the fruit was gently whole-bunch pressed.

# VINTAGE-ONLY CREATION

Chardonnay is hand harvested in the cool of the night. With 36 months of maturation in our underground cellar, this Cap Classique embodies the spirit of Krone and will develop further in the bottle as it ages.

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# TASTING NOTES

Vivid sculptural balance. This single-vineyard vintage cuvée speaks of its high altitude home with fresh, cool lemony-fruit and racy acidity. Lightly scented with green apple, pear, mountain fynbos and flint; and delicately brushed with hazelnut cream and honeyed brioche. The clean, white fruit draws across the palate along a stony, saline spine, trailed by a fine beaded, long-lasting mousse. Restrained in its youth the Kaaimansgat Site Specific Blanc de Blancs will develop further in the bottle, becoming more biscuity as it ages.

*Alcohol: 11.73% by vol, RS: 4.1/ℓ, pH: 3.07, total acid: 6.9/ℓ  
vintage Cap Classique bottle-fermented sparkling wine:  
chardonnay 100%*