

*Koelfontein*

2020

# Site Specific Blanc de Blancs



**KRONE**

# VINTAGE CONDITIONS

The relief from the drought that was felt in the 2019 vintage, continued into 2020 with ample natural water for the vines. An icy winter preceded the growing season, with snow-capped mountains encircling the vines for a restorative dormancy period with generous cold units on supply. At the beginning of spring we experienced an early, even budbreak. As temperatures rose towards summer, slow, uniform ripening saw an even set of the berries. Due to the diurnal conditions and high altitude of the Kaaimansgat vineyard, which also played a role 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. 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 Cap Classiques. The cool temperatures locked in the freshness after the warmth of the day, showing a keen balance with a good malic to tartaric acid ratio. Harvest began the second week in January and it was a seamless transition of bringing the healthy whole-bunches into the cellar in the early hours of the morning, where the fruit was gently pressed.

# VINTAGE-ONLY CREATION

Chardonnay is hand harvested in the cool of the night and naturally fermented in 2500l wooden foudres. With 36 months of maturation in bottle 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

Finely chiselled, intensely aromatic with an abounding harmonious structure. Growing at 695 metres above-sea-level, the light intensity of the sun, without the heat, imbues the full ripeness of chardonnay flavour. Ripe green figs, sunburst limes, white pears, dusted in green peppercorn. This fruitfulness is tempered by an invigorating acidity on the palate with vibrant limes and a tiny-beaded mousse carrying lemons, white citrus and green apples. To all this freshness extended lees contact (36 months) adds appetising lemon cream and savoury beurre noisette, tapering gently into a flinty finish.

*Alcohol: 13.43% by vol, RS: 3.9/ℓ, pH: 3.25, total acid: 6.6/ℓ  
vintage Cap Classique bottle-fermented sparkling wine:  
chardonnay 100%*