

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.

Borealis
Cuvée Brut

2022

Mineral in nature
with opening
aromatics of oyster
shell & sea breeze.

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%*

Rosé 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

The classic varieties of pinot noir and chardonnay are handpicked in the cool of the night. Krone Rosé Cuvée Brut is bottle-fermented and then matures on the lees in the underground cellar.

Rosé
Cuvée Brut

2022

Pure & limpid
with a bouquet of
luminous red berry
fruit & layers of
measured intensity.

TASTING NOTES

Pure and limpid with a bouquet of luminous red berry fruit and layers of measured intensity. On the palate redcurrants, raspberries and spring strawberries threaded with orange zest. The mousse is persistent and silky. Succulent and inviting, the extended lees time (18 months) imbues flavours of roasted hazelnuts and patisserie to the mid-palate. The acidity is cool and tempered, tapering to the pin-point dry finish.

FOOD PAIRING

Krone Rosé Cuvée Brut delights in food that favours honest expression; from a simple picnic with slivers of charcuterie, crusty sourdough bread, ripe, melty Camembert. A tug-of-war between density and weightlessness, the structure lends itself to the refined too; salmon with crispy skin crackling and wild black rice to rolled porchetta, and duck with cherries.

*Alcohol: 11.34% by vol, RS: 7.9/ℓ, pH: 3.23, total acid: 5.6/ℓ
vintage Cap Classique bottle-fermented sparkling wine:
pinot noir 63%, chardonnay 35%, pinot blanc 2%*

Night Nectar Demi-Sec

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

The classic varieties of pinot noir and chardonnay are handpicked in the cool of the night. Krone Night Nectar Demi-Sec is bottle-fermented and then matures on the lees in the underground cellar.

Night Nectar
Demi-Sec

2022

Plush & inviting
with enchanting,
complex flavours
of jasmine,
honeycomb,
quince & tarte tatin.

TASTING NOTES

Plush and inviting with enchanting, complex aromatics of jasmine, honeycomb, quince, melon and tarte tatin. The decadent body unspools with baking apples, cinnamon, dessert peaches, and glacé pineapple. A bright acidity carves through the opulence, complemented by the velvety mousse and luxurious autolytic banquet of crème anglaise, brioche and frangipani, echoing in to the poised, refreshing finish.

FOOD PAIRING

A dance of brightness and opulence, Night Nectar demands rich, indulgent dishes. Creamy and fragrant butter chicken curry hits all the right notes as does smoked fish croquettes with lemon aioli. Refreshing yet plush, it pulls you into the realm of the sweet too. Think honeycomb and salted caramel or lemon, poppy seed and goats cheese cheesecake.

*Alcohol: 10.92% by vol, RS: 40.8/ℓ, pH: 3.37, total acid: 5.4/ℓ
vintage Cap Classique bottle-fermented sparkling wine:
chardonnay 79%, pinot noir 21%*

Night Nectar
Demi-Sec
Rosé

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

The classic varieties of pinot noir and chardonnay are handpicked in the cool of the night. Krone Night Nectar Demi-Sec Rosé is bottle-fermented and then matures on the lees in the underground cellar.

Night Nectar 2022
Demi-Sec
Rosé

Energetic, finely-
textured and bright,
scented with rose
petals & red fruits.

TASTING NOTES

Energetic, finely-textured and bright, scented with rose petals, strawberries, cranberries and raspberries. The fruit on the palate is rich and soft, tangy with pomegranate, sappy citrus and a fine acidity sewing in a refreshing stony line. Mouth-coating and satiny the mousse crests into a red-berried finish with trails of toffee apple and salted caramel.

FOOD PAIRING

The vibrant vivacity of this Cap Classique is a true joy paired with bold, deep flavours; prawns grilled on hot coals with coconut lime basting and peach chutney; its berry-richness harmonious with unctuous, sticky pork belly; spice, texture, cream are all heightened, pair with the pillowy softness of strawberry cream cake, the astringency of raspberry pinwheels, and the fine crunch of rose-water macarons.

*Alcohol: 11.73% by vol, RS: 39.8/ℓ, pH: 3.23, total acid: 5.9/ℓ
vintage Cap Classique bottle-fermented sparkling wine:
pinot noir 92%, chardonnay 8%*

Amphora Blanc de Blancs

2021



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.

Amphora Blanc de Blancs, 2021

VINTAGE-ONLY CREATION

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.

Amphora
Blanc de Blancs

2021

Airy and
luminescent on
entry, extolling
citrus, fresh honey,
lemon-mint &
smoke.

TASTING NOTES

Airy and luminescent on entry, extolling scents of citrus, fresh honey, lemon-mint and smoke. Naturally fermented in amphora, the delicate structure frames vivid apples, pears, white peach, and a touch of earthenware. Zero dosage ensures the intensity of fruit tails right into the resolutely dry and energetic finish.

*Alcohol: 12.91% by vol, RS: 1.6/ℓ, pH: 3.44, total acid: 5.9/ℓ
vintage Cap Classique bottle-fermented sparkling wine:
chardonnay 100%*

R.D.

2012



KRONE

VINTAGE CONDITIONS

A long, wet winter followed by a cool spring, delayed budburst by 12 days. This resulted in optimal, even ripening followed by an ideal flowering and berry set. The pitch-perfect conditions during the ripening period with its warm days and cool nights delivered high, natural acidities balanced with concentrated jewels of flavour. The 2013 harvest season was particularly late due to the extremely cold winter which delayed budburst. We started harvesting on the 21 January and finished on 14 February. During this period moderate day temperatures with cooler than usual night temperatures further enhanced conditions for Chardonnay and Pinot Noir.

VINTAGE-ONLY CREATION

This unique Cap Classique spent 10 years resting on the lees in the underground cellar before disgorgement took place. The anti-oxidative qualities of the yeast cells protect the wine from oxidation as well as perform alchemic reactions that enhance flavour and texture. Disgorgement is a core process in the traditional method of making Cap Classique. It involves the removal of the frozen sediment, which naturally collects in the neck of the inverted bottle, as it is slowly hand-turned in the process known as remuage. Delaying the disgorgement allows the wine to age in contact with the lees layering it with richness, power and weight, while still retaining freshness and vigour. The dosage in the R.D. has been kept low to maintain this freshness.

R.D.

2012

Concentrated yet
weightless, this
long lees-aged Cap
Classique is a study
in complexity.

TASTING NOTES

Concentrated yet weightless, this long lees-aged Cap Classique is a study in complexity. On entry strikingly fresh aromas of spring meadow, hay and a lift of bergamot coalesces into darker tones of ginger, honeyed tea and roasted nuts. Evolving on the palate is a duality of fresh and dried fruit, apples, pears and pineapple, with an undertow of toasty hazelnuts, marzipan and truffle. The rapier-like acidity refreshes the palate, while the mousse is pillowy and soft. The vibrant acidity and savoury character begs to be paired with food. The finish is long, layered, and resoundingly fresh. Drink soon; the interplay between maturity and freshness is best enjoyed soon after disgorgement.

*Alcohol: 11.50% by vol, RS: 1.29/ℓ, pH: 3.20, total acid: 6.33/ℓ
vintage Cap Classique bottle-fermented sparkling wine:
chardonnay 100%*

Night Nectar 2020 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 under the light of the stars. Krone Night Nectar Blanc De Blancs is naturally fermented in foudres and is then crafted in a classic bottle-fermented style. It matures on the lees for up to 36 months in the cool of our underground cellar. After which the final dosage is added, to be in perfect balance with the natural acidity of the Cap Classique, providing an elegant touch of richness. This Cap Classique embodies the spirit of Krone and will develop further in the bottle as it ages.

Night Nectar 2020
Blanc de Blancs

An inner refinement
glows, fragrant
and expressive
with golden apples
& ginger blossoms.

TASTING NOTES

An inner refinement glows, fragrant and expressive with golden apples and ginger blossoms mingling with fresh, tangy spice of cardamom and cinnamon wood. Rich and full on the palate, simmering with honeyed baklava, pistachio and sugared limes. The mousse is lush and creamy with citrus fruit curling through on the finish, shaping a refreshing acidity in balance with the subtle, elegant richness of the dosage, allowing this fine Vintage-Only Cap Classique to linger.

*Alcohol: 11.4% by vol, RS: 32.5/ℓ, pH: 3.23, total acid: 6.2/ℓ
vintage Cap Classique bottle-fermented sparkling wine:
chardonnay 100%*

Night Nectar Blanc de Noir

2021



KRONE

VINTAGE CONDITIONS

The 2021 growing season began with a cooler than average winter, complete with Tulbagh's majestic 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 the 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 CONDITIONS

Krone is Vintage-Only Cap Classique. Night Nectar Blanc de Noir is a supreme expression of pinot noir, night-harvested under the light of the stars and bottle-fermented in the cool of our underground cellar. With up to 36 months of bottle maturation this blanc de noir embodies the spirit of Krone and will develop further in complexity as it ages.

Night Nectar
Blanc de Noir

2021

A supreme
expression of
pinot noir with
a savoury structure,
plush density &
vibrant acidity.

TASTING NOTES

A supreme expression of pinot noir with a savoury structure, plush density and a vibrant acidity. On the nose evocative scents of white chalk, orchard apples, candied lemons, autumn leaves. Toasty notes key in with buttery brioche and almond pastry cream. Delicately textured on the palate from base wine maturation in oak foudre. Its taut, saline character is delivered in concentrated pearls of red-fruit flavour, floated with a wash of tiny bubbles. The refreshing acidity is in balance with the subtle, elegant richness of the dosage, allowing this fine Vintage-Only Cap Classique to linger with a luxe finish of crème brûlée.

*Alcohol: 12.16% by vol, RS: 34.2/ℓ, pH: 3.02, total acid: 7.3/ℓ
vintage Cap Classique bottle-fermented sparkling wine:
pinot noir 100%*

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.

Kaaimansgat

2021

Site Specific Blanc de Blancs

Vivid sculptural
balance with fresh,
cool lemony-fruit
and racy acidity.

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%*

Twee Jonge Gezellen

2021

Site Specific Blanc de Blancs



KRONE

VINTAGE CONDITIONS

The 2021 growing season began with a cooler than average winter, complete with Tulbagh's majestic 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 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.

Twee Jonge Gezellen

2021

Site Specific
Blanc de Blancs

Generous and
fruit-forward with
an ornate intensity
& crystalline acidity.

TASTING NOTES

Generous and fruit-forward with an ornate intensity. From rocky sandstone slopes the site delivers yellow apples, peaches and honeyed biscuit aromatics, with an undercurrent of sappy twigs, gunpowder. This special site consistently delivers pristine, tight bunches with high malic acid and low pH. The magic rubric for fine Cap Classique. On the palate the crystalline acidity deftly balances the gregarious nature of the fruit, glacé pineapple and peachy stone fruit, becoming more saline to the finish with pink grapefruit lift. The Twee Jonge Gezellen Site Specific Blanc de Blancs 2021 will continue to evolve in complexity with time.

*Alcohol: 12.2% by vol, RS: 5.8/ℓ, pH: 3.27, total acid: 6.3/ℓ
vintage Cap Classique bottle-fermented sparkling wine:
chardonnay 100%*

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

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Koelfontein

2020

Site Specific
Blanc de Blancs

Finely chiselled,
intensely aromatic
with an abounding
harmonious
structure.

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%*