

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.

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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%*