

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.

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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.

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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%*