

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.

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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%*