

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.

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scented with rose
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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%*