



Night Nectar 2019
Demi-Sec

K R O N E

VINTAGE CONDITIONS

"What marked the 2019 vintage for me were the clean and healthy grapes we harvested, producing superlative base wines for making age-worthy Cap Classiques. I believe it's a vintage we'll remember for some time to come."

- cellar master, Rudiger Gretschel

The 2019 growing season started to see relief from the drought that held its grip for the last five years on the Western Cape. After a dry post-harvest autumn and a late start to the 2018 winter (with many warm days in July) the skies finally opened and the Tulbagh region

experienced good rainfalls and cold temperatures in August. This led to early budbreak at the start of September. As spring progressed the weather gradually got warmer with windy conditions during the initial growth, fertilisation and set of berries. The result was less bunches, with loose, smaller berries. Although the start of summer in November was initially hot, December and January were more moderate in temperature, which led to a good harvest with firm acidities.

VINTAGE-ONLY CREATION

Only the free-run juice of the chardonnay and pinot noir grapes is used for this Cap Classique product ± the first 500 litres per ton. Krone Night Nectar is made in classic bottle-fermented style with maturation

on the lees in the underground cellar before the final dosage is added - providing that touch of sweetness which renders this refreshing bubbly "Demi-Sec" or Semi Sweet in category.

TASTING NOTES

Lustrous lemon. Lifted and generous, aromatics of honeysuckle, apple blossom, the scent of baking golden apples. Magisterial in its detail, plush and a little wicked. Pure, clean stone fruits, peach and nectarine, an abundance of classic lemon drop and nuances

of ginger spice. The acidity is driven, a silver bullet, a ricochet of the growing conditions of 2019. Honeyed and soft, an opulent mousse, fine beaded and long-lived, is drawn into a refreshing, poised 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: 10.97% by vol, RS: 40.6/1, pH: 3.34, Total Acid: 5.8/1
Vintage Cap Classique Bottle-Fermented Sparkling Wine:
Chardonnay 67%, Pinot Noir 27%, Pinot Blanc 6%*

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