

R.D.

2012



  
KRONE

# VINTAGE CONDITIONS

A long, wet winter followed by a cool spring, delayed budburst by 12 days. This resulted in optimal, even ripening followed by an ideal flowering and berry set. The pitch-perfect conditions during the ripening period with its warm days and cool nights delivered high, natural acidities balanced with concentrated jewels of flavour. The 2013 harvest season was particularly late due to the extremely cold winter which delayed budburst. We started harvesting on the 21 January and finished on 14 February. During this period moderate day temperatures with cooler than usual night temperatures further enhanced conditions for Chardonnay and Pinot Noir.

# VINTAGE-ONLY CREATION

This unique Cap Classique spent 10 years resting on the lees in the underground cellar before disgorgement took place. The anti-oxidative qualities of the yeast cells protect the wine from oxidation as well as perform alchemic reactions that enhance flavour and texture. Disgorgement is a core process in the traditional method of making Cap Classique. It involves the removal of the frozen sediment, which naturally collects in the neck of the inverted bottle, as it is slowly hand-turned in the process known as remuage. Delaying the disgorgement allows the wine to age in contact with the lees layering it with richness, power and weight, while still retaining freshness and vigour. The dosage in the R.D. has been kept low to maintain this freshness.

R.D.

2012

Concentrated yet  
weightless, this  
long lees-aged Cap  
Classique is a study  
in complexity.

# TASTING NOTES

Concentrated yet weightless, this long lees-aged Cap Classique is a study in complexity. On entry strikingly fresh aromas of spring meadow, hay and a lift of bergamot coalesces into darker tones of ginger, honeyed tea and roasted nuts. Evolving on the palate is a duality of fresh and dried fruit, apples, pears and pineapple, with an undertow of toasty hazelnuts, marzipan and truffle. The rapier-like acidity refreshes the palate, while the mousse is pillowy and soft. The vibrant acidity and savoury character begs to be paired with food. The finish is long, layered, and resoundingly fresh. Drink soon; the interplay between maturity and freshness is best enjoyed soon after disgorgement.

*Alcohol: 11.50% by vol, RS: 1.29/ℓ, pH: 3.20, total acid: 6.33/ℓ  
vintage Cap Classique bottle-fermented sparkling wine:  
chardonnay 100%*