

Rosé Cuvée Brut

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 Rosé Cuvée Brut is bottle-fermented and then matures on the lees in the underground cellar.

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TASTING NOTES

Pure and limpid with a bouquet of luminous red berry fruit and layers of measured intensity. On the palate redcurrants, raspberries and spring strawberries threaded with orange zest. The mousse is persistent and silky. Succulent and inviting, the extended lees time (18 months) imbues flavours of roasted hazelnuts and patisserie to the mid-palate. The acidity is cool and tempered, tapering to the pin-point dry finish.

FOOD PAIRING

Krone Rosé Cuvée Brut delights in food that favours honest expression; from a simple picnic with slivers of charcuterie, crusty sourdough bread, ripe, melty Camembert. A tug-of-war between density and weightlessness, the structure lends itself to the refined too; salmon with crispy skin crackling and wild black rice to rolled porchetta, and duck with cherries.

*Alcohol: 11.34% by vol, RS: 7.9/ℓ, pH: 3.23, total acid: 5.6/ℓ
vintage Cap Classique bottle-fermented sparkling wine:
pinot noir 63%, chardonnay 35%, pinot blanc 2%*