

Kaaimansgat 2020 Site Specific Blanc de Blancs



KRONE

VINTAGE CONDITIONS

The relief from the drought that was felt in the 2019 vintage, continued into 2020 with ample natural water for the vines. An icy winter preceded the growing season, with snow-capped mountains encircling the vines for a restorative dormancy period with generous cold units on supply. At the beginning of spring we experienced an early, even budbreak. As temperatures rose towards summer, slow, uniform ripening saw an even set of the berries. Due to the diurnal conditions and high altitude of the Kaaimansgat vineyard, which also played a role with the difference between day and night temperatures providing the ideal climate for quality grapes. The dry conditions resulted in healthy vineyards and smaller berries with good colour and flavour concentration. The chardonnay bunches, small and of excellent quality, were hand-harvested early in the season in the cool of the night, to retain a high natural acidity and low sugar content ideal for Cap Classiques. The cool temperatures locked in the freshness after the warmth of the day, showing a keen balance with a good malic to tartaric acid ratio. Harvest began the second week in January and it was a seamless transition of bringing the healthy whole-bunches into the cellar in the early hours of the morning, where the fruit was gently pressed.

VINTAGE-ONLY CREATION

Chardonnay is hand harvested in the cool of the night. With 36 months of maturation in our underground cellar, this Cap Classique embodies the spirit of Krone and will develop further in the bottle as it ages.

Kaaimansgat 2020
Site Specific
Blanc de Blancs

A sense of rain-
washed purity,
the dawn as it
spills golden over
the mountainous
Kaaimansgat
vineyard.

TASTING NOTES

Pale straw. A sense of rain-washed purity, the dawn as it spills golden over the mountainous Kaaimansgat vineyard. Acacia blossoms, fynbos, flinty oyster shell define the nose; earthen scents unfurling into the freshness of lemon balm and spring limes. A hint of winter melon on the palate entry, then white pear and green apple crescendo to the heart; the mousse light and lacy, ribboning around the pure, cool fruit. This Blanc de Blancs is fine, lifted and fresh. The character showcasing the purity of the 2020 vintage, and the supreme balance achieved from the great diurnal swings of the growing season. Restrained in its youth the Kaaimansgat Site Specific Blanc de Blancs will develop further in the bottle, becoming more biscuity as it ages.

*Alcohol: 12.5% by vol, RS: 6.6/ℓ, pH: 3.24, total acid: 6.3/ℓ
vintage Cap Classique bottle-fermented sparkling wine:
chardonnay 100%*

Twee Jonge
Gezellen
Site Specific
Blanc de Blancs

2020



KRONE

VINTAGE CONDITIONS

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VINTAGE-ONLY CREATION

Chardonnay is hand harvested in the cool of the night and naturally fermented in 2500l wooden foudres. With 36 months of maturation in bottle in our underground cellar, this Cap Classique embodies the spirit of Krone and will develop further in the bottle as it ages.

Twee Jonge 2020
Gezellen
Site Specific
Blanc de Blancs

Coursing in, like
a mineral-rich
stream are oysters,
rocks and cool
green apples.

TASTING NOTES

Light-filled straw. From a special block on Twee Jonge Gezellen, vines planted on rocky sandstone soils with deep clay base deliver pristine, tight bunches with high malic acid and low pH. A keen balance for superlative Cap Classique. The expressive nature of the 2020 vintage is on show here. The nose redolent of ripe, juicy peaches, ginger cookies, crushed melon; a summer vignette. Coursing in, like a mineral-rich stream are oysters, rocks and cool green apples. Toasty lees is its smoke and thunder. The palate heroes the concentrated fruit of the vintage, lifted by limy acidity, and a cool, featherweight mousse. The finish is long, layered and distinctly sophisticated.

*Alcohol: 11,69% by vol, RS: 6.5/ℓ, pH: 3.27, total acid: 6.5/ℓ
vintage Cap Classique bottle-fermented sparkling wine:
chardonnay 100%*

Koelfontein Site Specific Blanc de Blancs

2020



KRONE

VINTAGE CONDITIONS

The relief from the drought that was felt in the 2019 vintage, continued into 2020 with ample natural water for the vines. An icy winter preceded the growing season, with snow-capped mountains encircling the vines for a restorative dormancy period with generous cold units on supply. At the beginning of spring we experienced an early, even budbreak. As temperatures rose towards summer, slow, uniform ripening saw an even set of the berries. Due to the diurnal conditions and high altitude of the Kaaimansgat vineyard, which also played a role with the difference between day and night temperatures providing the ideal climate for quality grapes. The dry conditions resulted in healthy vineyards and smaller berries with good colour and flavour concentration. The chardonnay bunches, small and of excellent quality, were hand-harvested early in the season in the cool of the night, to retain a high natural acidity and low sugar content ideal for Cap Classiques. The cool temperatures locked in the freshness after the warmth of the day, showing a keen balance with a good malic to tartaric acid ratio. Harvest began the second week in January and it was a seamless transition of bringing the healthy whole-bunches into the cellar in the early hours of the morning, where the fruit was gently pressed.

VINTAGE-ONLY CREATION

Chardonnay is hand harvested in the cool of the night and naturally fermented in 2500l wooden foudres. With 36 months of maturation in bottle in our underground cellar, this Cap Classique embodies the spirit of Krone and will develop further in the bottle as it ages.

Koelfontein 2020
Site Specific
Blanc de Blancs

The light intensity
of the sun, without
the heat, imbues
the full ripeness of
chardonnay flavour.

TASTING NOTES

Flint and fynbos. Intensely aromatic, the chardonnay for this blanc de blancs hails from Koelfontein farm in the Ceres Plateau. Growing at 695 metres above-sea-level, this site-specific Cap Classique sketches in its altitudinous home. Ripe green figs, sunburst limes, white pears, dusted in a hint of green peppercorn. The light intensity of the sun, without the heat, imbues the full ripeness of chardonnay flavour. This fruitfulness is tempered by an invigorating acidity born from icy nights. On the palate fresh, vibrant lime washes in with a tiny-beaded mousse; then lemons, white citrus and green apples. To all this freshness extended lees contact (36 months) adds appetising lemon cream and savoury beurre noisette, which gently tapers into a flinty finish.

*Alcohol: 13.43% by vol, RS: 3.9/ℓ, pH: 3.25, total acid: 6.6/ℓ
vintage Cap Classique bottle-fermented sparkling wine:
chardonnay 100%*