

Twee Jonge Gezellen

2021

Site Specific Blanc de Blancs



KRONE

VINTAGE CONDITIONS

The 2021 growing season began with a cooler than average winter, complete with Tulbagh's majestic snow-capped mountains encircling the vineyards. High amounts of cold units ensured a restorative dormancy period. Ample rain provided natural irrigation for the resting vines. Due to the high diurnal conditions of the mountain slopes, the nights were cold in the growing season resulting in fine, stable acids for both the Chardonnay and Pinot Noir. The cool temperatures locking in the freshness after the warmth of the day. The vines developed a healthy canopy with just the right amount of sun penetration during the moderate growing season and showed a good balance between yield and quality production. Harvest conditions were also cooler than the mean average and due to this picking started a few days later than usual. This delay was advantageous in the accumulation of bright, pure acids especially malic acid, which resulted in healthy and clean base wines. We started harvesting on 18 January and ended on 9 February. It was a seamless process of bringing in the night-harvested grapes as healthy whole-bunches into the cellar, where the fruit was gently whole-bunch 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.

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TASTING NOTES

Generous and fruit-forward with an ornate intensity. From rocky sandstone slopes the site delivers yellow apples, peaches and honeyed biscuit aromatics, with an undercurrent of sappy twigs, gunpowder. This special site consistently delivers pristine, tight bunches with high malic acid and low pH. The magic rubric for fine Cap Classique. On the palate the crystalline acidity deftly balances the gregarious nature of the fruit, glacé pineapple and peachy stone fruit, becoming more saline to the finish with pink grapefruit lift. The Twee Jonge Gezellen Site Specific Blanc de Blancs 2021 will continue to evolve in complexity with time.

*Alcohol: 12.2% by vol, RS: 5.8/ℓ, pH: 3.27, total acid: 6.3/ℓ
vintage Cap Classique bottle-fermented sparkling wine:
chardonnay 100%*