

KRONE



# House of Krone History

## **1710 - Twee Jonge Gezellen**

*The farm was established in 1710. After all this time it is still thought of as ground breaking and pioneering.*

## **1950 - N.C. Krone Snr**

*The early 1950s saw the vision of owner cellar-master, N.C. Krone Snr, Introduce cool fermentation, a first in the wine industry*

## **1979 & 1980 - South African Champion**

*Nicky Krone wins South African Champion Estate Winemaker (1978) and Champion Private Producer (1980) at the SA Wine Show.*

## **1983 - South African Champion Wine Maker**

*South African Champion Wine Maker – SA Wine Show*

## **1991 - Krone Borealis vintage**

*The very first Krone Borealis vintage, the 1987, was launched to much acclaim.*

## **2000 & 2001 - Krone Borealis Brut**

*Winner of the Air France PB Classic – Krone Borealis Brut*

## **2012 - Amarin MCC Challenge**

*Musuem Class Winner with the Krone Borealis Vintage Cuvée Brut (2001)*

## **Sept 2014 - Krone Borealis wins Gold**

*The Krone Borealis Cuveé Brut 2012 wins a Gold Medal Award at The Michelangelo International Wine & Spirit Awards of South Africa.*





Situated 125 kilometers from Cape Town, Tulbagh has become a 'secret find' for the avant-garde. Our farm Twee Jonge Gezellen is in the North-West corner of this intriguing valley, with the vineyards reaching up to the east-facing slopes of the Saron Peak Mountain while the cellar nestles at the foot of the mountain.

The mountain is often referred to as "the rainmaker" due to the rain shadow effect that affords the farm a really generous rainfall factor.

From spring to mid-summer, when the Cape is tested by the relentless South Easter wind, the mountain again protects the farm. This wind lifts up and over the peak, and whilst acting as an air conditioner for the vineyards, it leaves a quiet haven below where not a leaf moves on the oak trees surrounding the cellar – the perfect venue to visit when the rest of Cape Town is windswept.





The bubbly producing area in France (which may not be named) is regarded as a marginal area. From a climatic point of view it is at the mercy of the weather to a very large degree.

The vines are thus exposed to far more variances than ours are (rain, frost etc.) Therefore only some years are consistent enough for them to be able to declare a vintage. If a specific year is not deemed good enough to declare as a vintage, they select whatever they can and produce Non-Vintage products instead.

The first is the predominantly good weather that Tulbagh is blessed with during most of the growing season. The grapes ripen early. This allows us to pick our bubbly grapes early in the harvest season before the real heat waves of summer hit.

Secondly, the harvest is done at night here. This ensures that we are picking the grapes under optimum conditions.

Thirdly we stick to what we do best, even if it means being rather patient. Starting out in the MCC business, most places would probably launch with a young-ish Non-Vintage product just to get into the market and then build up to having a vintage product.





Our first Krone Borealis vintage was the 1987 – which we only launched in 1991 – 4 years later. We literally launched from the top and it was very well received by those in the know especially. We opted to continue mainly doing 'vintage' product since it is what we have become known for.

And lastly, of course, we love what we do. Which is why we have the passion to do it right. Along with that comes the drive to constantly revise and re-look at ways of improving our methods. The quality of any wine depends upon the quality of the grapes which comes from having correct soils, sites & aspects, and sound vineyard practices – but there is no other wine product that is so totally dependent on the skills of the winemaker to reach its full potential.

Which is why we consider the Krone MCC's to be The True Celebration of the Vintner's Art.





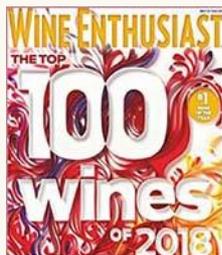
Méthode Cap Classique (MCC) is the South African term used to describe sparkling wines made in the classic French method and refers to sparkling wines that undergo their second fermentation in the bottle.

Vintage Méthode Cap Classiques by their very nature possesses a greater degree of personality, whereas ordinary Non-Vintage products are planned or 'blended together' to always be more or less the same in order to maintain the 'house style'.

It is of course possible to have top end Non-Vintage products where specific cuvées (blends) are made for prestige products (e.g. our Krone Prestige Cuvée, the Nicolas Charles Krone – Marque 1 which is Non-Vintage). In these cases, the difference would be that they are blended from a strict selection of the absolute best base wines of a few vintages. That is small batches of base wine specially reserved for just this purpose.







**Krone**  
Rosé Cuvée Brut  
2017  
Proudly  
Featured in  
Wine Enthusiast's  
Best of Year 2018  
Top 100 Wines Issue



**WINE ENTHUSIAST**  
MAGAZINE

Krone Rose Cuvée Brut 2017

**90** rating  
EDITORS' CHOICE



Made from 85% Pinot Noir and 15% Chardonnay, this brilliant brut rosé offers bright and snappy aromas of red currant, strawberry hull and fresh-cut apple. The palate offers more of the same, the tart flavors and mouthfilling mousse cut by citrusy acidity and nervy tension.  
Drink now-2022.

To be seen in the  
December 1, 2018 Issue  
and specially noted in an article  
in the  
Best of the Year issue



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## South Africa & South America

The Southern Hemisphere Sparkles

**S**outh Africa produces a variety of sparkling wines, from bottle-fermented to Charmat selections. The highest-quality examples are labeled Méthode Cap Classique (MCC), sparkling wines that are produced using the traditional Champagne method, with a minimum of 12 months aging. A regulated term since 1992, MCCs can be produced from typical Champagne varieties, like Chardonnay, Pinot Noir and Pinot Meunier, but also varieties like Chenin Blanc, Sauvignon Blanc or Pinotage. From fresh and fruity to mature and complex, there's a *keapse vonkel* (Cape sparkle) for every palate and wallet.

Sparkling wines from South America are generally domestic products that locals use to celebrate special occasions. Although little of it is exported to the U.S., there are still a few worth checking out.

Brazil is the nominal category leader in South America. Brazilian sparklers are based mostly on Chardonnay and Pinot Noir, although there's also plenty of sparkling Moscato. The best examples are crisp, with overriding freshness and bright flavors of citrus.

**90** Krone 2017 Twee Jonge Gezellen Vintage Rosé Cuvée Brut Méthode Cap Classique (Western Cape). Made from 85% Pinot Noir and 15% Chardonnay, this brilliant brut rosé offers bright and snappy aromas of red currant, strawberry hull and fresh-cut apple. The palate offers more of the same, the tart flavors and mouthfilling mousse cut by citrusy acidity and nervy tension. Drink now-2022. Indigo Wine Group, Editors' Choice. —L.B.  
Price: \$20

**90** Simonsig 2017 Kaapse Vonkel Méthode Cap Classique Brut Rosé (Western Cape). Made from 72% Pinot Noir, 23% Pinotage and 5% Pinot Meunier, this sparkler boasts superbright accents of yellow apple, firm guava and red cherry that are supported by a subtly floral hint of fresh peony. It's direct and focused on the palate, with vibrant acidity and brisk red-currant and pomegranate flavors that lend freshness through the medium-length close. Quintessential Wines, Editors' Choice. —L.B.  
Price: \$20

**88** Chakana NV Ayni Nature Sparkling Rosé (Paraje Altamira). A milton color and aroma of orange peel and rubber from the opening on this rose sparkle. A foamy neutralist is cut back and tempered by a bolt of citrus acid, while this tastes briny and like citrus skins. Nysela Fere et Fils. —M.S.  
Price: \$33

### More top-rated South American & South African bubbly

**90** Van Loveren NV Christina Limited Release Méthode Cap Classique Brut (Robertson). Cape Starz Wines LLC.; \$25

**89** Black Elephant NV Méthode Cap Classique (Franschhoek). Meridian Prime Inc.; \$50

**88** Casa Perini NV Moscato (Vale Trantino). Quintessential Wines; \$25

**88** Casa Valduga NV 130 Brut (Brazil). Heritage Link Brands; \$33

**88** Undurriga NV Tittillum Blanc de Noirs (Leyda Valley). Maritime Wine Trading Collective; \$30

**87** Cruzat NV Brut Méthode Tradicional (Luján de Cuyo). Elixir Wine Group; \$15

  
**KRONE**  
TWEE JONGE GEZELLEN

BOREALIS CUVÉE BRUT  
**2017**

Legend records that Bacchus, God of Wine in Greek mythology, fell in love with Ariadne, daughter of the King of Crete. In order to uplift her spirits and prove his love to her, he threw her golden crown, a circlet of gems, into the heavens where it remained to shine forever as the dainty constellation of stars called CORONA BOREALIS. Corona means crown, as does Krone - hence KRONE BOREALIS a little poetic licence used to describe this Méthode Cap Classique being full of 'stars'.

Vintage Méthode Cap Classique (MCC)  
Bottle-fermented sparkling wine  
90% Chardonnay, 9% Pinot Noir, 1% Pinot Blanc

Traditional grape varieties (Chardonnay & Pinot Noir) are harvested in the cool of the night. Only the free-run juice is used for this MCC product - ± the first 500 litres per ton. Krone Borealis is bottle-fermented and then matures on the lees in the underground cellars.

Elegant, iridescent gold. Aromas of lemon and orange peel underscored by hints of minerality evoking crushed oyster shell and a light biscuity character. On palate entry, juicy pineapple, fresh yellow apple and salted caramel flavours come to the fore. The mousse is fine, persistent and mouth-coating with a refreshing, tensile finish.

**Alcohol:** 11.5% by vol, **RS:** 8.2/l  
**pH:** 3.36, **Total Acid:** 5.7g/l

**Food Pairing Suggestions:**  
Naked oysters, ricotta and roasted tomato bruschetta with pancetta, lime dressed angellish ceviche, creamy porcini risotto, fire-roasted lemon-and-black pepper chicken kebabs.



  
**KRONE**  
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ROSÉ CUVÉE BRUT  
**2017**

A tribute to Pinot Noir, the Krone Rosé Cuvée Brut is a paradox of rich, berry fruit and refreshing, natural elegance. Each successful Krone vintage is an achievement; a mark of a moment, a time to be celebrated.

Vintage Méthode Cap Classique (MCC)  
Bottle-fermented sparkling wine  
85% Pinot Noir, 15% Chardonnay

The classic varieties of Pinot Noir and Chardonnay are hand-picked in the cool of the night. Krone Rosé is bottle-fermented and prior to disgorging, the bottles are packed in wooden pupitres (turning racks) and the rémuage (turning of bottles) is done entirely by hand. Truly a hand-crafted wine which requires patience.

Salmon-pink. Elegant, floral bouquet with delicate pomegranate, cranberries and cut red apple aromas. On the palate find a melange of juicy berries such as mulberries, just fallen off the tree, complemented by the tartness of fresh raspberries. This fruity punch is underpinned by a subtle richness of a baking cherry tart. The mousse is fine and creamy leading to a smooth, bone-dry finish enhanced by lingering berry notes.

Alcohol: 11% by vol, RS: 8.1/l  
pH: 3.11, Total Acid: 6.6g/l

**Food Pairing Suggestions:**

Charred squid with tamarind and pineapple salsa, creamy prawn and avo cocktail with spiced lime wedges, salmon with crispy skin crackling and wild rice, sesame-encrusted seared tuna, charcuterie board featuring Parma ham, prosciutto and saucisson sec.

UPC: 6005176000193



**90 rating ~ Editor's Choice**  
*Wine Enthusiast ~ Top 100 of 2018 Issue*

Now available  
In both  
750ml & 375ml

  
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TWEE JONGE GEZELLEN

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375ml