

Borealis Cuvée Brut

2023



KRONE

VINTAGE CONDITIONS

‘2023 was a sculptural vintage,’ head winemaker Stephan de Beer.

Our notable vintage began with leaves that fell later than usual in the post-harvest season thanks to ample irrigation water, which allowed the vines to accumulate enough water for the upcoming season. While winter arrived late to the Tulbagh Valley and winter precipitation fell below the long-term average, there were adequate cold units to break dormancy. Farm dams filled up despite higher winter temperatures than in previous years.

Overall, bud-break and early shoot growth were consistent, even though the warm weather at the end of August caused early budding in vineyards like pinot noir, and cooler conditions that followed delayed shoot growth by a few weeks.

The vines developed a strong canopy that let in just the right amount of sunlight during a moderate growing season and helped to strike a good balance between yield and quality. The natural acids, especially malic acid, were impressive, leading to clean base wines with high total acidity. Night harvesting started on January 4, 2023, which made it Twee Jonge Gezellen’s earliest to date.

VINTAGE-ONLY CREATION

The classic grape varieties of pinot noir and chardonnay are harvested in the cool of the night. Krone Borealis Cuvée Brut is bottle-fermented and then matures on the lees in the underground cellar.

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TASTING NOTES

This blend of chardonnay and pinot noir holds an oystershell that characterises the minerality of the Borealis, complemented by the freshness of white blossom. The structured 2023 vintage reveals vibrant layers of green and red apples, white peaches, kiwis and hints of lemon curd with a chalky mid-palate to hold the lacy, mouth-coating mousse. With 18 months of lees, the wine develops rich biscuity notes and more complexity over time.

FOOD PAIRING

Our flagship Cap Classique evokes a sense of discovery in dining—in a pure and simple way; such as mussels steamed open with seawater; with its distinct line of salinity, the Borealis elevates the oceanic. Minerals and earth; salt-baked; creamy porcini risotto. Simmering comforts of braising chicken, texture and spice.

*Alcohol: 11.97% by vol, RS: 6.1/ℓ, pH: 3.22, total acid: 5.8/ℓ
vintage Cap Classique bottle-fermented sparkling wine:
chardonnay 79%, pinot noir 21%*