



# KRONE

TWEE JONGE GEZELLEN

CHARDONNAY  
PINOT NOIR

# 2017

Having mastered the fine art of blending the two noble varieties Pinot Noir and Chardonnay in true Méthode Cap Classique tradition, it was decided it is time to spoil our loyal followers with a still version of this classic combination of grapes. Grand occasions have traditionally been celebrated with a glass of sparkling wine from Krone. But special everyday moments deserve a similar privilege.

Dry blend of Chardonnay and Pinot Noir with a blush of colour  
Chardonnay 79%, Pinot Noir 21%

Varieties were fermented separately then blended and 40% of the final blend was matured in 2nd and 3rd fill French oak barrels.

Pale straw with a hint of blush. Upfront aromas of yellow fruit lead to a juicy palate with notes of pineapple and peach. The Pinot Noir component lends itself to a textured mid-palate. A still wine with crisp acidity and elegance with just a hint of delicate red berry fruit flavour on the finish making it a great food wine and decidedly moreish.

**Alcohol:** 12.5% by vol **RS:** 1.08g/L  
**pH:** 3.35 **Total Acid:** 4.97g/L

**Food Pairing Suggestions:**

Mediterranean Mezze platter heaped with dolmades, stuffed olives and cured meats, wood-fired shellfish; fragrant bouillabaisse loaded with tender fish, mussels and lobster, curry Laksa laced with ginger and lemongrass.

