

J.C. Le Roux Pinot Noir 1990 Magnum

J.C. Le Roux Pinot Noir always tells the story of the vintage in elegant yet powerful prose. The 1990 vintage has a bright golden colour with intense aromas of nuts and long generous fruit flavours. A wine with structure and finesse and a bone dry finish.

variety : Pinot Noir | 100% Pinot Noir

winery : JC Le Roux

winemaker : Mealnie van der Merwe

wine of origin : Coastal

analysis : alc : 11.6 % vol rs : 7.5 g/l pH : 3.1 ta : 6.5 g/l

type : Sparkling

pack : Bottle **closure :** Cork

in the vineyard : The Pinot Noir grapes were harvested from two low trellised vineyards in the Helderberg and Firgrove districts. The vineyards were planted from 1977 to 1981, at a density of 3333 or 3367 vines per ha. The vines are found at altitudes of between 35 and 320mm above sea level and face south-west and north. The soils vary from sandy, weathered granite on light clay subsoil and yellow/brown clay loam soil on clay subsoil. The Pinot Noir vineyards were cultivated under dryland conditions.

about the harvest: The Pinot Noir grapes were handpicked from 18 January to 12 February at 18, 5 - 20° Balling. The yield of 7-9 tons per ha was carefully placed in small baskets to prevent bruising. Great care was taken to pick the grapes in the cool morning, so as to ensure their crispness and freshness.



JC Le Roux

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