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# J.C. Le Roux Chardonnay 1998

**Veritas 2004 - Double Gold**
A lively persistent bead â€“ and ultra alive. A well developed nose showing toast and citrus fruit flavours and a creamy mousse. Excellent entrance and mid palate, although fresh and fruity on the aftertaste. Well-balanced and integrated biscuit flavours.




**variety :** Chardonnay | 100% Chardonnay
**winery :** JC Le Roux
**winemaker :** Melanie van der Merwe
**wine of origin :** Coastal
**analysis :** **alc :** 11.8 % vol **rs :** 7.7 g/l **pH :** 3.02 **ta :** 6.3 g/l
**type :** Sparkling
**pack :** Bottle

Veritas 2004 - Double Gold

**ageing :** Drink now or within the next 2 years.

**in the vineyard :** The grapes were selected from vineyards mostly in the Stellenbosch area, ranging from 1,08 to 5,54ha in extent. The trellised vines were planted in deep red, yellow clay and soils with a high lime content. The vineyards vary from 120-220m above sea level and were planted at densities of 333 and 3704 vines per ha. Some of the base wine comes from the Robertson area where the soil has a high lime content and results in wonderful flinty base wines.

**about the harvest:** The grapes were harvested from mid January until mid February 1998. They were picked by hand at 19â€“20,5Â° Balling and placed in baskets to prevent bruising. The yield was 8-12 tons/ha.

**in the cellar :** The juice settled overnight at 10Â°C and the clear juice was racked the next morning and inoculated with Prisse de Mousse yeast. The wine was cold fermented at 15Â°C. The base wine underwent malolactic fermentation. The wine was then bottled and secondary fermentation took place at the cool controlled climate of the maturation cellar. The cold temperature ensures a slow secondary fermentation which results in the formation of tiny bubbles. The wines were left on the lees for a period of 72 months. The sediment was removed by the traditional method of remuage and degorgement. Degorgement date: July 2004. The bottles were then corked and wired and matured for a further period before being released.

## JC Le Roux
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