

J.C. Le Roux Pinot Noir Rosé 1997

This Cap Classique Rose delights the mind as much as the eye. J.C. Le Roux Pinot Noir Rose 1997 is a fruity, fleshy and elegantly robust sparkling wine. It has a salmon pink hue with subtle tones of rust that hint at gentleness and romance. The wine displays a perfect balance between freshness and maturation on the lees.

variety : Pinot Noir | 98% Pinot Noir, 2% Cabernet Sauvignon, Merlot

winery : JC Le Roux

winemaker : Melanie van der Merwe

wine of origin : Stellenbosch

analysis : alc : 11.45 % vol rs : 9.1 g/l pH : 3.11 ta : 6.1 g/l

type : Sparkling

pack : Bottle

in the vineyard : The south-west facing vineyards were planted in 1986 at altitudes of 320 metres above sea level. The soil varies from sandy to weathered granite on a light clay subsoil.

about the harvest: The grapes were handpicked from low-trellised vineyards in the Stellenbosch region. The grapes were harvested from mid January to mid February at 18,5° Balling.

in the cellar : The yield of seven tons per ha was carefully placed in small baskets to prevent bruising. In the cellar, the grapes were crushed and de-stemmed and the juice settled overnight. The clear juice was racked the following morning and inoculated with Prisse de Mousse yeast, a French yeast strain which results in the typical yeasty character of a fine Méthode Champenoise-style sparkling wine. The wine was fermented for 14 days at 15°C and underwent malolactic fermentation. Secondary fermentation took place in the cool controlled climate of the maturation cellar after which the wine was left to mature for a further 77 months on the lees and the sediment removed by the traditional method of remuage and degorgement.



JC Le Roux

Stellenbosch

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