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J.C. Le Roux Chardonnay 2000

This outstanding vintage will last for years. It is a well-balanced Chardonnay displaying lovely crisp flavours. Toast, butterscotch and lemon are prevalent on the nose with a creamy entrance and lively aftertaste.



variety : Chardonnay | 100% Chardonnay
winery : JC Le Roux
winemaker : Melanie van der Merwe
wine of origin : Coastal
analysis : **alc :** 11.61 % vol **rs :** 7.9 g/l **pH :** 3.01 **ta :** 6.5 g/l
type : Sparkling
pack : Bottle

in the vineyard : The grapes were handpicked from low-trellised vineyards in the Stellenbosch region. The vineyards were planted at altitudes ranging between 120 and 220 metres above sea level, at densities of 3 333 and 3 704 vines per ha.

about the harvest: Chardonnay is one of the three most popular cultivars used in the making of champagne in the Champagne region of France. The grapes were harvested from the end of January 2000.

in the cellar : The yield of 8-9 ton per ha was whole bunch pressed and placed into baskets to prevent bruising. In the cellar, the grapes were crushed, de-stemmed and the juice settled overnight at 12Â°C. 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 MÃ©thode Champenoise-style sparkling wine. The wine was cold fermented at 15-16Â°C and the base wine underwent malolactic fermentation. Secondary fermentation took place in the cool controlled climate of the maturation cellar after which the wine was left to mature on the lees for a period of 58 months. The sediment was removed by the traditional method of remuage and degorgement.

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