

J.C. Le Roux Pinot Noir 1997

J.C. Le Roux Pinot Noir 1997 is round and full-bodied and shows accents of red fruit and a hint of fresh berries. It is a crisp Cap Classique with wonderful fruit driven flavours on the nose and complexity on the palate developed during the long maturation period on the lees, resulting in a full, robust style.

variety : Pinot Noir | Pinot Noir

winery : JC Le Roux

winemaker : Melanie van der Merwe

wine of origin : Stellenbosch

analysis : alc : 11.75 % vol rs : 8.0 g/l pH : 3.11 ta : 6.3 g/l

pack : Bottle

in the vineyard : The vines are found at altitudes ranging from 145-320 metres above sea level and face south-west, north and south-east. The soil varies from sandy, weathered granite on light clay subsoil and yellow/brown clay loam soil on clay subsoil.

about the harvest: The Pinot noir grapes were handpicked from low-trellised vineyards planted between 1990 and 1995 in the Stellenbosch region. The grapes were harvested during January and February at 18,5â€²20Â° Balling.

in the cellar : The House of J.C. Le Roux was the first South African cellar to produce a Pinot Noir Cap Classique. Pinot Noir is one of the three most popular cultivars used in the making of champagne in the Champagne region of France.

The yield of 6-12 tons per ha was carefully placed in small baskets to prevent bruising. In the cellar, the juice was settled overnight and racked before being 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 fermented cold for 14 days at a temperature of 14-16Â°C, before undergoing malolactic fermentation. Secondary fermentation took place in the cool controlled climate of the maturation cellar after which the Pinot Noir was left to mature on the lees for 96 months. The sediment was removed by the traditional method of remuage and degorgement.



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Stellenbosch

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